



# New Year's Eve Gala Ball Dinner Menu

## Canapés

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CHEF'S CHOICE ON ARRIVAL

## Starters

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**VEGETABLE CONSOMMÉ** (2,4)(V)(VGA)(GFA)

*Pumpkin tortellini, vegetable pearls, sage*

**SESAME & PEPPER TUNA TATAKI** (4,5,12,13,14)

*Caviar, Asian slaw, miso mayo*

**COPPA HAM & CRISPY TRUFFLED POTATO**

**GALETTE** (2,4,7,14)(GFA)

*Panko crumbed duck egg, baby watercress*

## Sorbet

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**KIR ROYALE SORBET** (VGA)(GFA)

*Champagne sorbet with crème de cassis*

## Mains

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**ROASTED RUMP OF LAMB** (7,9,14)

*Honey & mint crusted lamb cutlet, dauphinoise potato, glazed carrot & parsnip, redcurrant jus*

**HALIBUT FILLET** (3,5,7,14)

*Brown shrimps, lilliput capers, petit pois, lemon dill butter sauce, crushed new potato cake, buttered savoy cabbage*

**ROSCOFF ONION TARTE TATIN**

(2,4,7,14)(V)(VGA)

*Heritage carrot, pomme puree*

## Desserts

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**HAZELNUT & SALTED CARAMEL TIRAMISU**

(2,4,7,10,13,14)

*Disaronno amaretto & espresso-soaked biscuit, whipped mascarpone, caramelised hazelnuts, sea salt caramel, cocoa dust*

**EAST ANGLIAN CHEESE PLATE**

(1,2,7,12,13,14)(GFA)

*Silton, brie, cheddar, homemade Boxford Farms fruit chutney, grapes, toasted fruit loaf*

**BOXFORD FARMS ICED APPLE PARFAIT**

(4,2,7,14)(VGA)

*Rhubarb compote, rhubarb sorbet, chocolate tuille*

## To Finish

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TEA, COFFEE & MINTS

### Allergy Key

1. Celery 2. Cereals (Gluten) 3. Crustaceans 4. Egg 5. Fish 6. Lupin 7. Milk 8. Molluscs 9. Mustard 10. Nuts 11. Peanuts 12. Sesame  
13. Soya 14. Sulphur Dioxide V = Vegetarian VG = Vegan VGA = Vegan Available GFA = Gluten Free Available

**Please inform your server of any food allergies or dietary requirements before ordering**