

NEW YEAR'S EVE MENU

Canapes

CHEF'S CHOICE

Starter

TOMATO CONSOMMÉ (GF)(VG)

Spinach spaetzle noodles, basil oil

SMOKED FISH TIAN (GF)

Smoked salmon mousse, cucumber, chive and crème fraiche potato salad

LOBSTER, CRAB & PRAWN COCKTAIL

Avocado, mango, citrus scented cocktail sauce, wasabi tobiko, melba wafer

Sorbet Course

SORBET KIR ROYALE (GF)(VG)

Main

ROAST SIRLOIN OF PURE HEREFORD BRED BEEF

Dauphinoise potatoes, roasted root vegetables, little beef and onion pie, red wine jus

HALIBUT FILLET (GF)

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

SPINACH FILO TART (GF)(VG)

Winter squash and pearl cous-cous tagine, with dates and cranberries

Dessert

ECUADORIAN CHOCOLATE & COCONUT MOUSSE CAKE

Cinnamon shortbread, raspberry and mango bon bons

BOXFORD FARMS WARM BRAEBURN APPLE TART TATIN

Clotted cream ice cream

EAST ANGLIAN CHEESE PLATE (GFA)

Celery and grapes, pear and grape chutney, walnuts, Miller Damsel biscuits

V = Vegetarian VG = Vegan VGA = Vegan Available GF = Gluten Free GFA = Gluten Free Available

Please speak to our team about allergen information or dietary requirements