

NEW YEAR'S EVE

black tie ball

● AMUSE BOUCHE ●

CHICKEN & BLACK BEAN PASTRY CUP

SPINACH & SMOKED ARTICHOKE PASTRY CUP (VG)

● STARTER ●

MUSHROOM & TARRAGON SOUP
VEGAN TRUFFLE CREAM (VG, NGI)

SMOKED SALMON MOUSSE
PEPPERED CUCUMBER, BALSAMIC PEARLS, CANDIED LEMON (NGI)

HOISIN DUCK SPRING ROLL
CHARRED BOK CHOI, PLUM PURÉE, CRISPY SCALLIONS

● MAINS ●

ROAST RACK OF LAMB
CREAMED POTATOES, ROOT VEGETABLES, THYME RED WINE JUS (NGI)

SEARED SEABASS FILLET
CELERIAC PURÉE, SMOKED BACON & SHALLOTS, GREEN BEANS, GARLIC CREAM (NGI)

POLENTA STUFFED AUBERGINE
PAPRIKA HASSELBACK POTATOES, ROAST PEPPERS
HOT TOMATO & PINE NUT SALSA (NGI, VG)

● DESSERT ●

CHERRY & DARK CHOCOLATE TORTE
CHOCOLATE SOIL, VEGAN VANILLA ICE CREAM (VG)

STRAWBERRY & PROSECCO TART
STRAWBERRY SORBET, HONEY FRUIT COMPOTE (V)

SYRUP SPONGE PUDDING
BURNT WHITE CHOCOLATE CRUMB, CRÈME ANGLAISE (V)

● TEA, COFFEE WITH HOMEMADE FUDGE & TRUFFLES ●

V = VEGETARIAN

NGI = NON-GLUTEN CONTAINING INGREDIENTS

VG = VEGAN

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2023