

# NEW YEAR'S EVE MENU

£100 PER PERSON

## STARTERS

### **Prosciutto & Melon Terrine** (G)

Fig gel, micro basil, toasted brioche

### **Roasted Red Pepper & Goat's Cheese Tartlet** (V) (D, E, G)

Rye crisp, pea shoots, truffle oil drizzle

### **Lobster & Crab Bisque** (D, G, S, SF)

Tarragon cream, chive oil, parmesan tuile

## MAINS

### **Beef Wellington** (D, E, G)

Red wine jus, dauphinoise potatoes, buttered  
tenderstem broccoli, thyme-glazed baby carrots

### **Herb-Crusted Salmon Fillet** (D, F)

Lemon beurre blanc, fondant potato, samphire,  
saffron micro-herbs

### **Spinach & Ricotta Roulade** (V) (D, E)

Roasted cherry tomatoes, parmesan crisp, truffle jus

## DESSERTS

### **Golden Baked Alaska** (D, E)

Flambéed meringue, raspberry coulis

### **Chocolate & Passionfruit Dome** (D, E, N)

Hazelnut praline, cocoa nibs

### **Vanilla Panna Cotta Trio** (D, GF, N)

Elderflower jelly, poached pear, candied pistachio

A GLASS  
OF FIZZ AT  
MIDNIGHT

[ V - Vegetarian ] - [ D - Dairy ] [ E - Eggs ] [ F - Fish ] [ G - Gluten ]  
[ GF - Gluten Free ] [ N - Nuts ] [ S - Sulphites ] [ SF - Shellfish ]