cheers!

NEW YEAR'S GALA MENU

Amuse Bouche

Slow cooked Duck & Pistachio Terrine (GF, Dairy Free)
Served with Toasted Brioche, Pear & Orange Chutney

Smoked Salmon Roulade (GF)
Crayfish, Cream Cheese, Avocado Puree, Lemon & Dill Dressing

Goats Cheese Mousse (GF, V)
Crostini, Parmesan Crisp, Blackberry Jelly, Sun Dried Tomato, Red Pepper Dressing

Celeriac & Sage Velouté (V)
Crisp Baked Crostini

Prime Fillet of Angus Beef (GF)
Crispy Slow-Cooked Bon-Bon, Dauphinoise Potatoes, Flat Mushrooms, Sauce Diane

Duo of Lamb (GF)
Tender Rump & Lamb Shoulder Croquette, Fondant Potato, Butternut Squash Puree, Baby Beetroot, Parsnip Puree, Lamb Jus

Oven Baked Fillet of Stone Bass (GF)
Served with Winter Veg Ratatouille, Charred Leek, Crispy Kale, Baby Onions, Dill & Lemon Curd Dressing

Breaded Smoked Aubergine (GF, V)
Avocado Puree, Carrot & Cumin Jelly, Cauliflower, Romesco Sauce

Millionaires Dark Chocolate & Hazelnut Tart
Freeze Dried Raspberry Crumb, Chocolate Sauce

Sticky Toffee Pudding (GF)
Rich Butterscotch Sauce, Vanilla Ice Cream

Vanilla Pana Cotta (GF)
Mango Compote, Biscoffi Crumb, Mini Meringue

GF – Gluten Free / V – Vegan
If you require any allergen advice, please ask upon booking