



NEW YEAR'S EVE GALA DINNER

Starters

Game-keepers terrine
Scotch quail egg, celeriac remoulade, quince,
bitter chocolate jus

Pressed red pepper and beef tomato terrine (v)
Honey glazed figs, torched goats cheese,
peppered langues de chat, balsamic dressing.

Intermediate

Buck Fizz sorbet
Blood orange sorbet, Prosecco, fruit pearls

Mains

Slow cooked fillet of British beef
Truffle and parmesan mashed potato, baby carrots,
spinach, broccoli, cauliflower purée, bordelaise sauce

Cauliflower cheese risotto (v)
Textures of cauliflower, smoked applewood
cheddar crumb, baby carrots

Desserts

2019

A Celebration of chocolate
Brownie, ice cream, cheesecake, ganache,
Popping candy, Macaroon

Finish

Tea, coffee and petit fours

