

New Year's Eve 5 Course Gala Dinner

STARTER

Red Beetroot and Wild Mushroom Dumplings Soup

Parmesan and Truffle Tuille, Warm Bread Roll

(V, VG, Gf on request)

King Prawns

Chili-lime and Soy Marinated King Prawns, Saffron Risotto

(GF)

Rainbow Vegetables and Whipped Feta Terrine

Candy Beetroot, Courgette, Aubergine, Feta, Micro Herbs Salad, Warm Bread Roll

(V, GF on request)

Duck Leg

Hoisin Duck Leg Confit Croquette, Mini Apple Tart, Micro Herbs, Cherry Gel

(GF on request)

AMUSE BOUCHE

Watermelon Granita and Champagne Sorbet, Mint Syrup (GF)

MAIN COURSE

Creedy Carver Duck Breast

Sweet Potato Dauphinoise, Rainbow Cauliflower, Bloody Orange Segments, Spiced Demi-glace.

(GF)

Cod Loin Supreme

Provençal Herbs and Pistachio Coated Supreme of Cod Loin, Wasabi Pomme Puree, Cherry Vine

Tomatoes, Tenderstem Broccoli, Herbs and Yogurt Split Oil

(GF)

King's Pork Chop

Overnight Roasted French Trimmed Pork Chop, Figs and Grapes Agrodolce

(GF)

Tahini Soba Noodles

Spicy Tahini, Avocado and Spinach Soba Noodles, Chili Ginger and Wild Lime Broth

(VG, V)

DESSERT

Millionaire Chocolate Cake

Dark Chocolate and Salted Caramel Millionaire Cake, Champagne Sorbet

Semiya Payasam

Indian Dessert made with vermicelli, milk and cardamom and Toasted Almond Flakes

“Damson Dene” Spiced Pavlova

Pumpkin Mousse, Pomegranate Syrup

Cheese and Port Wine Selection

Celery and Apple Chutney, Crackers and Fresh Grapes

Coffee and Petit Fours

Midnight Treats

Neaps and Tatties and Spicy Seafood Chowder

