

NEW YEAR'S EVE GALA DINNER 5-COURSE MENU

WELCOME DRINK & CANAPÉS

BEETROOT GAZPACHO

STARTERS

Vine Tomato and Fennel Soup with Ciabatta Toast

Slow Cooked Pork Belly & Confit Duck Terrine with Tomato Chutney and Sourdough Bread

Prawn & Champagne Smoked Salmon Roulade with Campari and Beetroot

MAINS

Beef Wellington with Potato Ragout, Honey Glazed Carrots and Buttered Broccoli

Rosemary Crusted Rack of Lamb Potato Rosti, Blackcurrant Jus

Pan Fried Hake Supreme with Mixed Seafood, Samphire, Sauté New Potato and White Wine Sauce

Pumpkin Tortellini with Pesto Drizzle, Spinach, Arugula Leaves, Tomato Sauce

DESSERTS

Citrus Lemon Tart with Bloody Orange Sorbet, Raspberry Coulis

Chocolate and Orange Bar with Orange Segment and Pistachio Crunch

Popping Peach Bellini Cheesecake with Prosecco and Strawberry Compote

CHEESE & BISCUIT BOARD

with Homemade Chutney and Oatcake

7:30pm 5 COURSE GALA DINNER

Price £74.95 per person

Dress Code LOUNGE SUIT

