



NEW YEAR'S EVE MENU

*Welcome the new year, With a glass of beer.
Let the music play, Tomorrow is a new day.*

included in the One or Two Night New Year's Residential Package

£65 per Adult

FIZZ & CANAPÉS ON ARRIVAL

G, D, E, SD, F, C, S, MU

STARTER

Wild Mushroom & Chestnut Soup, toasted pine nuts, truffle oil **VE, N, CE, SD**

Crab Arancini, samphire & charred leeks, lemon Hollandaise, leek oil **C, F, MO, E, D, SD**

Winter Squash & Crumbled Goat's Cheese Salad **VE ON REQUEST** dressed leaf, balsamic glaze, maple candied pumpkin seeds **D, S, SD, N**

INTERMEDIATE

Chef's Aperol, orange sorbet, aperol jelly, Prosecco **SD**

MAIN COURSE

Beef Wellington, parma ham, mustard mash & roasted carrots, red wine jus **D, E, SD, MU, G, S**

Roasted Fillet of Monkfish, chorizo, cockle & butterbean style cassoulet, thyme baked tuile **F, G, SD, MO, C**

Mushroom & Sweet Potato Wellington, Roasted potatoes, seasonal vegetables, mushroom sauce **VE, G, S, SD, CE**

DESSERT

Dark Chocolate Delice, almond brittle, white chocolate ice cream, cherry **G, S, E, D, N**

White Chocolate & Cherry Crème Brûlée, sugared shortbread **D, E, G, S**

Coconut Rice Pudding & Pedro Ximenez Gel, caramelised pineapple **VE, G, N, SD**

Chef's Taste of Cheese, celery, apple, biscuits, chutney **G, N, S, D, E, CE, MU, SE**

TO FINISH

Coffee & Mince Pies **G, SD, E, D**



If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal. Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen.

*C: Crustaceans / CE: Celery / D: Dairy / E: Eggs / F: Fish / P: Peanuts / G: Gluten / L: Lupin / N: Nuts
MO: Molluscs / MU: Mustard / S: Soya / SD: Sulphur dioxide / SE: Sesame seeds*

