



NEW YEAR'S EVE

Elegant 5-course meal

Enjoy a glass of Champagne on arrival

Please choose one from each course

soup

**Roasted Chestnut and
Pumpkin Soup** ve

to follow

Poached Seabass
served in a seafood bisque and
topped with a fennel salad

**Mushroom and Chestnut
Purée** ve
roasted baby potatoes,
asparagus tips and roasted
garlic

main

Lamb Loin
roasted parsnip and Brussels
sprouts finished with soft
polenta and a red wine and
thyme jus

**Roast Duck Breast and
Confit Leg Croquettes**
finished with a black cherry jus
and potato purée

Cauliflower Bon-bon ve
resting on a pea and chickpea
terrine and finished with a soy
and ginger reduction

dessert

Chocolate Torte
with an orange compote and
biscotti crumble

coffee & petit fours

Please speak to a member of our team if you have a food allergen or intolerance at the time of ordering. Please note this is a sample menu and is subject to change based on the availability of ingredients.

v = suitable for vegetarians | ve = suitable for vegans





NEW YEAR'S EVE

Children's Menu (12-15 year olds)
Please choose one from each course

soup

Cream of Tomato Soup v

second

Mac and Cheese Sticks v
served with homemade
tomato sauce

main

Grilled Chicken Breast
with mashed potatoes and
seasonal vegetables

Classic Spaghetti
Bolognese
finished with grated
Parmesan cheese

Penne Pasta v
with homemade pesto
and grilled aubergine

dessert

Ice Cream and Chocolate
Sauce

Crème Caramel and
Seasonal Fruit Compote

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