



THE LENSBRURY

New Year's Eve

Gala Dinner

Starters

Salmon mi-cuit, crab rilette, wasabi crème fraîche, Avruga caviar

Venison pate, celeriac remoulade, candied apple, blackberry gel

Wild mushroom velouté, black garlic croutons, cep dust (v)

Balsamic roasted shallot tart, thyme cream, smoked almonds (vg)

Mains

Dry aged beef fillet, truffle potato gratin, short rib croquette, broccoli, bourbon reduction

Pan roasted halibut, fennel fondue, red chard, shellfish bisque, dill oil

Pumpkin tortelloni, toasted seeds, sage butter, aged parmesan (v)

Beetroot wellington, artichoke, baby vegetables, watercress purée (vg)

Desserts

Black forest millefeuille, champagne chantilly, cherry sorbet (v)

Dark chocolate moelleux, salted caramel ice cream (v)

Coconut passion fruit parfait, compressed mango, pistachios (vg)

Cheese Course

Sharing board with selection of artisan cheeses, gala grapes, quince jelly, fruit chutney, crackers

Tea & coffee with chocolate truffles

Plus complimentary glass of Champagne at midnight

Vegetarian (v) Vegan (vg)

Please make us aware of any allergies or special dietary requirements.