



NEW YEAR'S EVE GALA DINNER

Canapés

Chef's choice on arrival

Starters

Roasted Tomato & Red Pepper Soup

Asian Spiced Smoked Duck Breast & Sesame Crumbed Duck Croquette

Coriander minted yoghurt, air dried vine tomatoes

Lobster, Crab, Prawn & Mango Cocktail

Citrus scented cocktail sauce, avocado salsa, melba wafer

Sorbet Course

Kir Royale Sorbet (VG)

Mains

Roast Sirloin of Pure Hereford Bred Beef

Dauphinoise potatoes, roasted root vegetables, little beef and onion pie, red wine jus

Halibut Fillet

Brown shrimps, lilliput capers, petit pois, lemon dill butter sauce, crushed new potato cake, buttered savoy cabbage

Spinach, Potato & Gruyere Pithivier Tart (V)(VG)

Savoy cabbage, mushroom broth

Dessert

Ecuadorian Chocolate & Coconut Mousse Cake

Cinnamon shortbread, raspberry and mango bon bons

Warm Boxford Farms Braeburn Apple Tart Tatin

Clotted cream ice cream, caramel sauce

East Anglian Cheese Plate

Pear and grape chutney, celery, grapes, walnuts, Miller Damsel crackers

V = Vegetarian VG = Vegan VGA = Vegan Available GF = Gluten Free GFA = Gluten Free Available

Please speak to our team about allergen information or dietary requirements