NEW YEAR'S EVE GALA DINNER



AMUSE-BOUCHE

CARAMELISED ONION

and cream cheese gougere

STARTER

CONFIT PORK CHEEK

caramelised apple purée, sage brioche, pork bon bon

BABY BEETROOT AND BASIL SALAD (V)

toasted pine nuts, heritage carrots, sesame, black truffle aioli

INTERMEDIATE

WHIPPED BLUE CHEESE

honey tuille, caramelised hazlenuts

MAIN

ROAST FILLET OF BRITISH BEEF, BEEF AND OYSTER PIE

bone marrow crust, truffle jus

WILD MUSHROOM, THYME AND ROAST SHALLOT WELLINGTON (V)

sweet pepper compote, tender stem broccoli, roast garlic potatoes

TO FINISH

PISTACHIO AND MILK CHOCOLATE BAR

BLACK CHERRY GEL

MILK ICE CREAM

COFFEE & PETITE FOURS

Matfen Hall Hotel cannot guarantee that any item on this menu is free from nuts or nut traces and that all fish or game will be totally free from bones or shot. No items that are required to be labelled as 'containing GM materials' are used in the preparation of this menu. Please let one of the team know if you have any allergies or dietary requirements - allergen information is available on request. Reasonable substitutions will be accommodated where practical. Discretionary 12.5% service charge. All prices include VAT.