

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