

New Year's Eve Menu Pavilion 2024

STARTERS

Lobster Arancini

With saffron aioli, dressed samphire, scorched tomatoes
and a drizzle of lobster oil (G/F, D/F available)

Duck Liver and Game Mousse

Topped with a port and lemon reduction, golden raisin purée, pistachio crumb and balsamic crostini
(G/F available)

Roasted Tomato and Red Pepper Terrine

Complemented by olive ketchup and a celeriac & caper remoulade (G/F, VG)

Served with Artisan Bread Rolls

PALATE CLEANSER

Lemon Sorbet

Topped with yuzu pearls and adorned with edible flowers (G/F, VG)

MAIN COURSES

Herb-Crusted Rack of Lamb

Served with Chargrilled aubergine and courgette, braised harissa lamb shoulder, potato terrine and a pomegranate molasses sauce (G/F, D/F available)

Pan-Roasted Chicken Breast

Stuffed with tarragon and mushroom farci, accompanied by sweet potato dauphinoise, smoked pancetta, root vegetable and savoy cabbage parcel, burnt carrot purée and a truffle Madeira jus (G/F)

Vegetable Wellington

Roasted root vegetables and seasonal mushrooms encased in puff pastry, served with tarragon pomme purée, confit carrot and a rich red wine gravy (VG, G/F available)

DESSERTS

Warm Treacle Tart

Paired with stout syrup, vanilla praline, hazelnut and tonka bean ice cream

Baked Chocolate and Salted Caramel Tart

Featuring a chocolate crumb, winter berry granola and chocolate ice cream (G/F, VG)

Blueberry Crumble Cheesecake

With an indulgent soft centre, blueberry gel and meringue

FINALE

Coffee and Mini Pétit Fours

(G/F, VG)

VG Vegan | **GF** Gluten Free | **DF** Dairy Free