

# New Year's Eve

## 4 Courses

Complimentary  
*Glass*  
of fizz  
on arrival

### To Start

#### Greek-Style Sheese® Crostini (VG-M)

With caramelised onion chutney and olives 86 kcal  
or

Hot-Smoked Salmon & Avocado Crostini 58 kcal

### Starters

#### Ham Hoek & Pea Terrine

With a plum & apple chutney, focaccia croûte and dressed rocket leaves. 321 kcal

#### Hot-Smoked Salmon

Flaked hot-smoked salmon bound with capers, shallots, dill, mustard and mayo, served with lightly toasted bread & butter. 403 kcal

#### Butternut Squash & Chilli Soup (V)

Garnished with crispy onion and chives, served with bread & butter. 346 kcal

(VG) *option available* 272 kcal



### Mains

#### Grilled Sea Bass Fillets

With flaked hot-smoked salmon in a chive hollandaise sauce, served with smashed new potatoes, roasted parsnips & carrots and samphire. 741 kcal

#### Duck Breast

Served pink, with truffle dauphinoise potatoes, roasted shallots, Tenderstem® broccoli, roasted parsnips & carrots and a rich red wine & beef sauce, finished with parsnip crisps. 1097 kcal

#### Eastern Spiced Vegetable Roast (V)

Finished with a seed crumb and served with crisp roast potatoes, a golden Yorkshire pudding, roasted parsnips & carrots, seasonal veg and a rich tomato & herb sauce. 996 kcal

(VG) *option available* 843 kcal

#### Hand-Carved Turkey

Served with succulent pigs in blankets, crisp roast potatoes, buttery mashed potato, a golden Yorkshire pudding, pork, cranberry & fig stuffing, roasted parsnips & carrots, seasonal veg and a rich beef gravy. 1051 kcal

### Desserts

#### British Cheese Plate (V)

A selection of British cheeses served with black grapes, caramelised red onion chutney and water biscuits. 1111 kcal

#### Christmas Pudding (V)

Packed with juicy sultanas and served with brandy flavoured clotted cream ice cream with Christmas pudding pieces and hot brandy sauce. (contains almonds) 570 kcal

#### Panettone Cheesecake (V)

A sweet oatmeal biscuit base topped with vanilla flavour cheesecake with panettone and brioche pieces, orange curd and chocolate chips, served with a drizzle of salted caramel sauce and a jug of amaretto custard. 576 kcal

#### Belgian Chocolate & Raspberry Torte (VG)

Served with raspberry sorbet and a raspberry & mint compote. 408 kcal

### Add a Festive Favourite

Mince Pie (V) 151 kcal

#### Assorted Chocolate Liqueur Truffles (V)

5 sumptuous chocolate truffles in one of the following flavours: Milk, Dark, White, Salted Caramel, Orange Liqueur, Raspberry & Champagne, Caramel, Cappuccino, Champagne, Buck's Fizz and Rum. 305 kcal

Menu items may be subject to change. All bookings will receive a confirmation of the relevant menus prior to your booking date. Adults need around 2000 kcal a day. Please inform staff of any allergies before placing your order, even if you have ordered the dish/drink before, as ingredients can change and menus do not list all ingredients.