



# New Year's Eve Gala

The end of the year and the start of 2022! - make sure you share it with us!  
It happens only once a year so get dressed up, grab your friends and family and dance the night away.  
Enjoy a glass of fizz and canapés on arrival followed by an exquisite 3-course meal.  
Then hit the dance floor where our resident DJ will keep the party going until late!



## Starter

**Cauliflower and Chestnut Soup** (V)  
*served with Freshly Baked Bread*

**Pork and Chorizo Terrine**  
*served with Freshly Baked Bread  
and Seasonal Fruit Chutney*

**Fresh Melon** (VG/GF)  
*paired with Pineapple Compote  
and a Delicate Fruit Coulis*

## Main Course

**Pan-Fried Chicken Supreme**  
*with Mushroom and Peppery  
Wholegrain Mustard Sauce*

**Mustard-Glazed Pork Chop**  
*served with Creamed Leeks*

**Melting Slow-Cooked Braised Beef** (GF)  
*with Red Wine and Shallot Jus*

**Winter Vegetable Risotto** (VG/GF)  
*served with Dressed Rocket Leaves*

*All served with a selection of fresh seasonal vegetables,  
crispy roasted potatoes & slow-braised red cabbage*

## Desserts

**Glazed Lemon Tart**  
*laced with Smooth Vanilla Cream*

**Indulgent Salted Caramel  
and Dark Chocolate Torte**  
*served with Chantilly Cream*

**Frozen Berries** (V/GF)  
*drizzled in a Warm White Rum  
& White Chocolate Sauce*

**Hot Sticky Toffee Pudding**  
*served with a Rich Butterscotch Sauce*

**ARRIVE 7.00PM CARRIAGES: 12.30AM**

(V) Vegetarian, (VG) Vegan, (GF) Gluten Free

Some items on the menu may contain modified soya or maize and some of our products may contain nut or nut derivatives.

Please ask our staff for further information. Allergens - if you have a specific allergen requirement please ask our team for information on the dishes in this menu.

Please note our kitchens work with gluten-containing products so we cannot guarantee that our dishes will be free of gluten traces.