



New Year's Eve Dinner & Disco



Starter

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

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

Roast Vegetable Tartlet (V)
served with Freshly Dressed Leaves

Sparkling Sorbet

Main Course

Herb-Crusted Fillet of Salmon
served on a Bed of Wilted Spinach

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

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

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

Desserts

Glazed Lemon Tart
laced with Smooth Vanilla Cream

Millionaire's Cheesecake

Decadent Dark Chocolate Mousse (VG)
*paired with a Berry
and Shortbread Crumble*

ARRIVE 7.00PM CARRIAGES: 1.00AM

(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.