



NEW YEAR'S GALA MENU

2024

Arrival Drinks & Canapes

Starters

Chicken & Duck Liver Parfait, Chutney & Toast
Capricorn Goat Cheese & Red Onion Tatin, Frisee (GF, V)
Crab Bisque, Sherry Cream (GFA)
Honey Roast Root Vegetable Salad, Aged Balsamic, Burrata (GF, VEA)

Palate Cleanser (GF, VE)

Main Course

Loomswood Duck, Fondant Potato, Hispi, Brambles (GF)
Seaweed Butter Poached Halibut, Sea Vegetables, Champagne Velouté (GF)
Pumpkin & Amaretti Ravioli, Pumpkin Puree, Amaretti "Crumble" (VEA)
Lobster & Langoustine Risotto, Marinated Tomato, Spinach (GF)
Roast Fillet Of Hereford Beef, Rösti, Wild Mushrooms, Diane Sauce (GF)

Desserts

Dark Chocolate Fondant, Pistachio Ice Cream & Crumb (GF)
Sauternes Custard, Boozy Prunes (GF)
Lavender Crème Brulee, Lavender Shortbread
Beauvale, Quince & Biscuits

Toast at Midnight

£75.00 per person

Book today at reception or call us on 01905 353 518

All parties of less than 8 are likely to be seated with other groups.
Please inform us of any dietary requirements upon booking | Please see our terms & conditions.