

New Year's Eve

M E N U

Canapés

Sun-Dried Tomato & Goats Cheese Choux Bun (V)

Bresaola & Horseradish Cream Crostini

Smoked Salmon Blini

Welsh Rarebit Focaccia

Starter

Smoked Halibut & King Prawn Nicoise

Grilled Artichoke, Olives, Cream Cheese Stuffed Peppers Nicoise (V)

Elderflower & Prosecco Sorbet

Main Course

Roasted Sirloin, Braised Ox Cheek, Fondant, Swede, Carrot, Swiss Chard

Asparagus, Leek, Peas & Epoisses, Fondant, Swede, Carrot, Swiss Chard (V)

Dessert

Hazelnut Gateaux Opera, Blackberry, Whipped Mascarpone (V)

British Cheeseboard, Crackers & Chutney

Followed by Tea, Coffee and Petit Fours

Fudge

Macarons

Pâte de Fruits

NYE Menu

ALLERGEN INFORMATION

Menu Items	Allergen Information
Sun-Dried Tomato & Goats Cheese Choux Bun (V)	Gluten, Dairy, Egg, Sulphites
Bresaola & Horseradish Cream Crostini	Gluten, Dairy, Fish, Egg
Smoked Salmon Blini	Gluten, Dairy, Sulphites, Mustard
Welsh Rarebit Focaccia	Gluten, Dairy, Mustard, Sulphites
Smoked Halibut & King Prawn Nicoise	Fish, Crustaceans, Egg, Mustard, Sulphites
Grilled Artichoke, Olives, Cream Cheese Stuffed Peppers Nicoise (V)	Dairy, Egg, Mustard, Sulphites
Roasted Sirloin, Braised Ox Cheek, Fondant, Swede, Carrot, Swiss Chard	Dairy, Mustard, Celery
Asparagus, Leek, Peas & Epoisses, Fondant, Swede, Carrot, Swiss Chard (V)	Gluten, Dairy, Egg, Celery, Mustard
Hazelnut Gateaux Opera, Blackberry, Whipped Mascarpone (V)	Gluten, Dairy, Egg, Nuts
British Cheeseboard, Crackers & Chutney	Gluten, Dairy, Mustard, Sulphites
Fudge	Dairy
Macarons	Gluten, Dairy, Egg, Nuts
Pâte de Fruits	None

Please advise of any allergies or dietary requirements at the time of booking