

NEW YEAR'S EVE MENU

AMUSE-BOUCHE

STARTERS

SMOKED SALMON PAVE
clementine, soy and honey
(DF*) (NF*) (NGCI*)



HAM HOCK TERRINE
quince and green aniseed
(NGCI*) (DF*) (NF*)



GOATS CHEESE
MOUSSE
beetroot and cherry
(V) (VG*) (NF*) (DF*) (NGCI*)

MAINS

ROAST LOIN OF VENISON
Crapaudine beetroot, sauce perigord
(DF*) (NGCI*) (NF)



STUFFED SOLE
caviar beurre blanc and
brown shrimp chowder
(DF*) (NGCI*) (NF)



BLACK TRUFFLE AND
AGED PARMESAN
RISOTTO
with balsamic and toasted brussel
sprouts (NGCI*) (DF*) (V) (VG*) (NF)

FOLLOWED BY

COCONUT
mango, yuzu
(V) (NGCI*)



CHOCOLATE TART
raspberry and vanilla
(V) (NGCI*) (NF*)



SELECTION OF 5
CHEESES
with crackers and preserves
(NGCI*) (NF*)

(V) - Vegetarian, (V*) - Vegetarian option available, (VG) - Vegan, (VG*) - Vegan option available, (NGCI) - Non Gluten Containing Ingredient
(NGCI*) - Non Gluten Containing Ingredient option available (DF) - Dairy Free, (DF*) - Dairy Free option available

Subject to change

