

THE KERRY SUITE

2024 NEW YEAR'S EVE BALL DINNER MENU

Starters

Game & Pistachio Terrine, Madeira Jelly, Pickled Vegetables, Toasted Sourdough (G, GFO, N, SL)
Roasted Tomato Tart, Ash Rolled Goat's Cheese, Thyme & Honey Dressing (D, G, GFO, SL, V, VGO)

Fish Courses

Cornish Crab Salad, Avocado, Micro Salad, Citrus Dressing (SF, S, SL)
Roasted Fig, Burrata & Red Onion Tartine, Rocket, Winter Truffle Purée (D, EG, G, V)

Main Courses

Beef Wellington, Wild Mushroom Duxelles, Pressed Potatoes, Roasted Shallot, Truffle Sauce (D, EG, G, SL)
Roasted Sea Bream, Saffron Potatoes, Roasted Root Vegetables, Caviar Butter Sauce (D, F, SL)
Boulangère Potato Pithivier, Braised Leeks, Wild Mushrooms, Chestnut Velouté (G, N, S, VG)

Desserts

White Chocolate Delice, Honeycomb Ice Cream (D, EG, G)
Pressed Apple Tart, Vegan Vanilla Ice Cream (G, VG)

Cheeseboard

Wyfe of Bath, Quince Jelly (D, SL, V)
Ash Rolled Goat's Cheese, Figs & Honey (D, V)
Whipped Harrogate, Warm Eccles Cake (D, EG, G, V)
Black Bomber, Apple Chutney (D, SL)

Coffee, Truffles (D, S, V)

Please advise your coordinator of any specific allergies or dietary requirements in advance.

Every effort is made to ensure our dishes are allergen free, but there is a possibility of cross contamination in a busy kitchen environment.

(C) CELERY | (D) DAIRY | (DFO) DAIRY FREE OPTION | (EG) EGGS | (F) FISH | (G) GLUTEN | (GFO) GLUTEN FREE OPTION | (L) LUPIN
(MO) MOLLUSCS | (M) MUSTARD | (N) NUTS | (PE) PEANUTS | (SF) SHELLFISH | (SE) SESAME SEEDS
(S) SOYA | (SL) SULPHITES | (V) VEGETARIAN | (VG) VEGAN | (VGO) VEGAN OPTION

Please Note: Dairy Free, Gluten Free and Vegan Options are available upon request in advance only.
