



The Kerry Suite

2025 New Year's Eve Ball Dinner Menu

Starters

Wiltshire Game 'Pâté En Croûte', Pistachio, Date & Earl Grey Chutney, Pickled Vegetables (G, GFO, N, SL)
Salt Baked Beetroot & Goat's Cheese Mille-feuille, Balsamic Pearls, Micro Watercress (D, DFO, G, GFO, SL, V, VGO)

Fish Courses

Bowood Gin Cured Salmon, Root Vegetable Salad, Thyme Crackers, Citrus Dressing (F, G, GFO, SF, SL)
Artichoke Mousse, Endive, Pear & Walnut Salad, Artichoke Crisps, Lemon Dressing (N, SL, VG)

Main Courses

Fillet of Wiltshire Beef, Wild Mushroom Fricassee, Fondant Potato, Peppercorn Sauce (D, DFO, EG, GFO, SL)
Herb Crusted Cod, Wilted Spinach, Cauliflower, Violet Potatoes, Rocket Sauce (D, DFO, F, SL)
Roasted Butternut Squash & Sage Ravioli, Baby Leeks, Hazelnuts, Rose Harissa Velouté (G, N, S, VG)

Desserts

Lemon & Mascarpone Mousse, Champagne Sorbet (D, EG, G, GFO, V)
Caffé Latte Parfait, Hazelnut Praline, Dark Chocolate Sorbet (N, 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)

Filter Coffee, Chocolate 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
(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.