

# New Year's Eve

## MENU

Canapes & Champagne



Roasted celeriac and apple soup - toasted hazelnut crumble VE, GF, DF

Smoked haddock arancini, poached Cacklebean egg - lime aioli

Confit duck rilette, confit cranberries, watercress, pickled shallots – toasted ciabatta GFO, DF

Goat's cheese panna cotta, beetroot, figs, pistachios - red chard GF



Char-grilled beef fillet medallions, flat mushrooms, vine tomatoes, shallot onion rings,  
chunky chips – Bearnaise sauce GF, DFO

Roasted cod, seared scallops - Provençal bean and chorizo cassoulet, wilted spinach GF

Lamb rump, Jerusalem artichoke puree, kale, hassleback potatoes – salsa verde GF, DF

Pot roasted local pheasant, creamy mash, winter greens, pancetta lardons,  
mushrooms, baby onions - Madeira sauce GF

Spiced potato, red onion and spinach filo parcel, curried coconut sauce, cauliflower pakora VE, DF



Chocolate torte, mixed berry sorbet, maple syrup, almond and cranberry granola VE, GF, DF

Lemon curd baked Alaska, raspberry sorbet, white chocolate soil V, GF

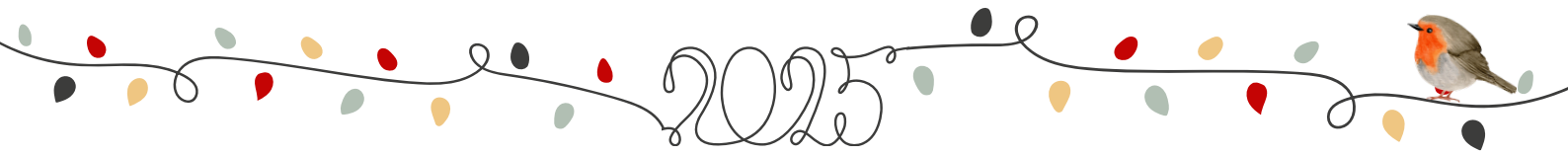
Trio of pears V

Selection of cheese - Shropshire blue. Cornish Yarg and Rollright - grapes, celery,  
biscuits and homemade membrillo



V - Vegetarian, VE - Vegan, VEO - Vegan option, GF - Gluten free, GFO - Gluten free option, DF - Dairy free, DFO - Dairy free option

Allergy advice: All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients - if you have a food allergy, please let us know before ordering. Full allergen information is available. All weights shown are approximate uncooked weights.



# New Year's Eve

New Year's Eve Dinner Menu

£75 per person



Dinner Bookings

6pm - 8.30pm



Disco & Dancing

10pm - 1am



A discretionary suggested service charge of 10% is added to your bill

Ales and Tails Inns trading as The Red Lion