



New Year's Eve Grand Gala Dinner

Starters

Citrus cured salmon, avocado, citrus fruits, caviar

Black leg chicken and ham terrine, pickled chanterelle,
tarragon mayonnaise, honey mustard dressing

Heritage beetroot salad, peppered goats curd,
baby leaves, white balsamic jelly

Sorbet

Champagne sorbet, strawberry pearls

Mains

Atlantic halibut, roast salsify, baby spinach,
potato galette, wild mushrooms red wine jus

Scotch beef fillet 28days aged, braised oxtail,
textures of onion, morels, Maderia jus

Textures of cauliflower, raisins, capers, mint (ve)

Desserts

White and dark chocolate delice, fior di latte gelato

Strawberry slice, vanilla ice cream (ve)

Cheese

Shropshire blue, Baron Bigod, Blanche goats

Served with artisan crackers, grapes and quince jelly

Coffee and petits fours

