

THE
GREAT GATSBY
NEW YEAR'S EVE MENU

THREE COURSES

STARTERS

HAM HOCK & DIJON TERRINE
Picallili, toasted sourdough & dressed leaves | G,MU,SO

KING PRAWN & CRAYFISH COCKTAIL
Baby gem, avocado, cucumber & classic Marie Rose sauce | C,CR,E,G

BAKED GOAT'S CHEESE TART (V)
Caramelised red onion, roasted beetroot & balsamic glaze | G,M,SO

MAINS

SLOW BRAISED BEEF SHORT RIB
Creamed potato, roasted root vegetables & rich wed wine jus | C,G,M,MU,SO

HERB CRUSTED SALMON FILLET
Crushed new potatoes, asparagus & champagne cream sauce | G,M

CHICKEN BALLOTINE
Wrapped in Parma ham, dauphinoise potatoes, tenderstem broccoli & tarragon cream sauce | G,M

CUMIN BUTTERNUT SQUASH & LENTIL WASHINGTON
Tenderstem broccoli, honey carrots & cauliflower cream | M

DESSERTS

WHITE CHOCOLATE & RASPBERRY CHEESECAKE
raspberry coulis | G,M,S

DARK CHOCOLATE DÉLICE
Salted caramel, honeycomb crumb & vanilla mascarpone | E,G,M,N,S

LEMON TART
Raspberry sorbet & fresh berries | E,M

TO FINISH

TEA OR COFFEE
BUBBLES AT MIDNIGHT

DRAGONFLY



HOTELS

Our suppliers and kitchens handle a wide range of ingredients and allergens. While we have strict controls in place to reduce the risk of contamination, unfortunately, it is not possible for us to guarantee that our dishes are allergen-free.

Allergen Key:

Allergen Key: **C** celery, **CR** crustaceans, **E** eggs, **F** fish, **G** gluten, **L** lupin, **M** milk, **MO** molluscs, **MU** mustard, **N** nuts, **P** peanut, **S** soya, **SE** sesame seeds, **SO** sulphur dioxide

V = Vegetarian on request | **VE** = Vegan on request | **GF** = Gluten-free on request
| **LF** = Lactose-free on request

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