



NEW YEARS EVE GALA DINNER

Champagne & Chefs Canapes on Arrival

Ham Hock Presse
Parsley Emulsion ~ Savoury "Doughnut" ~ Mulled Wine Jelly

Smoked Salmon Platter (GF)
Langoustine Beignet ~ Lemon Mayo ~ Micro Parsley

Champagne Sorbet (V)
Pink Champagne ~ Hibiscus

Beef Wellington
Pomme Puree ~ Red Wine Jus ~ Seasonal vegetables

Baked Halibut Fillet
Chive Velouté ~ Sea Vegetables ~ Basil Oil

New Years Eve Chocolate "Disco" Ball (V) (N)
Candied Cumquat ~ Gold Leaf ~ Chocolate Mousse

Northumberland Cheddar (GFA)
Served with homemade chutney & Singin Hinnys

V = Vegetarian VE = Vegan GF = Gluten Free N = Contains Nuts DF = Dairy Free-

If you have any allergies or dietary needs, please inform a member of our team.

A 10% discretionary service charge will be added to your bill. This charge is distributed entirely to our staff.