

# NEW YEAR EVE GALA DINNER

With entertainment duo Ben & Zane and dancing till 12.30pm - **109.00pp** - Over 18yrs

## ARRIVE TO A GLASS OF MOET & CHANDON CHAMPAGNE

### STARTER

#### SPICED PARSNIP SOUP (V/GFA)

Toasted almonds, crème fraiche & coriander

#### WARM SALAD OF CONFIT RABBIT (GF)

Apple & celeriac remoulade, watercress & grain mustard

#### SMOKED SALMON & SHELLFISH ROULADE (GFA)

Dill mayonnaise, crispy capers, bitter leaves & sourdough crouton

#### CONFIT LEEK & POTATO TERRINE (V/GFA)

Truffle mayonnaise, breaded goats' cheese & baby gem

### MAIN COURSE

#### BRAISED SHORT RIB OF BEEF (GF)

Dauphinoise potatoes, green beans with pancetta & onion jus

#### HERB CRUSTED RACK OF LAMB (GF)

Crispy sweetbread, glazed potatoes, charred artichoke hearts & lamb jus

#### PAN FRIED FILLET OF SEA BASS

Fricassee of New Forest mushrooms, caramelised endive & braised pearl barley

#### SALT BAKED CELERIAC (VG)

Celeriac remoulade, apple puree, mini toffee apple & toasted hazelnuts

### DESSERT

#### DARK CHOCOLATE & ORANGE MOUSSE (GF)

Chocolate tuile & orange

#### SPICED APPLE FRANGIPANE

Calvados crème anglaise, toasted almonds & apple crisp

#### WINTER BERRY PAVLOVA (GF)

Crème patisserie, berry compote & crystalised mint

#### HAND PICKED LOCAL CHEESES (GFA)

Grapes, fig, quince jelly, candied pecans, homemade chutney & crackers

### LOCALLY MADE GIGI'S ICE CREAM & SORBET

### PETIT FOURS

Bookings require 25.00pp deposit with full payment and pre-order 21 days prior to dining or on booking after December 1st