



NEW YEAR'S EVE GALA DINNER

Prawn, crayfish and smoked salmon roulade,
mixed seed soda bread, caviar, confit baby plum tomato [gf on request]

or

Sweet potato and red pepper velouté, cajun spiced crème fraiche
[df] [vg on request] [v]

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Champagne sorbet, blackberry [df] [gf] [vg] [v]

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Dry aged fillet of English beef, steak and kidney suet pudding, honey roast parsnip puree,
buttered spinach, pomme anne potato, merlot and thyme jus [gf]

or

Marinated cauliflower steak, parsnip rosti,
salsa Verdi, wilted chard, toasted seeds [vg on request]

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White chocolate mousse, Pina colada, pineapple

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Glazed rosary ash goats cheese, Waldorf salad [gf] [v]

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Tea, coffee and truffles

Please always inform your Event Planner of any allergies upon placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request. Country of Origins are correct at the time of publication and subject to availability. [df] Dairy free, [gf] Gluten free, [vg] Vegan, [v] Vegetarian

www.langstonequays.co.uk/event | 023 9246 5011