



NEW YEAR'S EVE DINNER

Roast chicken and ham hock terrine, pickled shimeji mushrooms,
celeriac remoulade, thyme roast ciabatta croutes, baby watercress [df] [gf on request]

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

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

Slow cooked shin of English beef, creamed potato, caramelized onion and parsnip puree,
buttered kale, chestnut mushroom and pancetta jus [gf]

Grilled salmon fillet, smoked haddock and leek chowder, braised fennel, saffron potato, samphire [gf]

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

White chocolate and raspberry cheesecake, meringue pearls, raspberry, champagne and vanilla coulis

Sticky toffee pudding, rum butterscotch sauce, honeycomb, vanilla bean ice cream [v]

Black cherry Pavlova, baked meringue, black cherry, vanilla bean cream, lemon curd [gf] [v]

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