

NEW YEAR'S EVE

CHAMPAGNE & CANAPÉ RECEPTION

£25.00 per person



MAINS

Roasted beef fillet with celeriac purée, potato gratin, spinach, shallots, and red wine jus (GF)

Green olive herb-crusted fillet of sea bream, Jerusalem artichoke colcannon, champagne beurre blanc and artichoke crisps (GF*)

Pan-fried gnocchi, roasted cauliflower, cauliflower purée, Parmesan crisp, caper and raisin dressing (V)



DESSERT

Cheese plate, chutney, grapes and crackers (GF*, N, V)

Crème Brûlée with almond puff pastry sticks (GF*, N, V)

Peruvian chocolate and nougat mousse, with pistachio stick and salted caramel sauce (GF, N, V)

£60.00 per person

Reception and dinner – £85.00 per person

