# New Year's Eve

# *Menu*

## CHEF'S CANAPES

**TOMATO & BASIL MOUSSE** (VE) (NGCI)
Balsamic onions, nasturium, olive crumb,confit cherry tomato, tomato sherry dressing.

**HIGHLAND GAME TERRINE**
Pressed confit duck, pheasant and venison with cranberry sauce and pickled pear.

**TREACLE CURED SALMON** (NGCI)
Delicately cured salmon served with a beetroot and watercress salad, Avruga caviar, and a zesty lemon dressing.

**CARAMELISED ONION MISO BROTH** (VEA)
Soft herbs, spring onion and sourdough croûtes.

**6OZ 28-DAY FILLET OF BRITISH BEEF**
A 6oz fillet of tender British beef served with a rich black pudding bon-bon, truffle-scented mash, butter and onion-fried spinach & kale, and a red wine jus.

**FILLET OF SEABASS** (NGCI)
Fillet of seabass served with grilled courgettes, potato gnocchi and a saffron mussel sauce.

**ROASTED BUTTERNUT SQUASH PITHIVIER** (VE)
A hearty roasted vegetable puff pastry parcel with wilted spinach, confit and red pepper sauce.

**BISCOFF CHEESECAKE PEBBLE** (VE)
Caramelised banana, salted caramel ice cream.

**"KIR ROYAL"**
A luxurious Champagne and blackcurrant mousse, and a refreshing raspberry sorbet.

**TRIPLE LAYERED CHOCOLATE BROWNIE**
Dark chocolate sauce, white chocolate pearls, honeycomb ice cream.

**TEA, COFFEE, TRUFFLES**
A cup of freshly brewed tea or coffee, served with chocolate truffles.

(V) suitable for vegetarians (VE) suitable for vegans (VEA) vegan alternative available (NGCI) non gluten containing ingredients. Allergen details: all produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about the ingredients used, please ask a member of the team.