

# NEW YEAR'S EVE GALA MENU

## 2023

### STARTER

Lobster & king prawn cake served with frisée salad, spiced crab & lime mayo. (Hot option)

Pear & chicory salad with walnuts and blue cheese crumb.  
(V)

Wild mushroom terrine served with sweet and sour pickles, toasted sourdough bread. (VG)

### AMUSE BOUCHE

Roasted parsnip & black garlic soup. (VG)

### MAIN COURSE

Medium rare reversed seared Fillet Steak served with creamed potato, red wine glaze, shaved parmesan, rocket, & cherry tomatoes.

Monkfish Risotto seared monkfish tail, saffron risotto, crispy seaweed, prawn bisque.

Duck à l'orange: seared duck breast (medium rare) served with dauphinoise potato, heritage carrots & French beans.

Pistachio and pomegranate nut roast served with fondant potato, roasted carrots & tender-stem broccoli, rosemary & thyme jus. (V/VG)

### DESSERT

Lingfield Gin & lime posset with homemade shortbread biscuit.

Chocolate & orange torte (VG)

Fresh fruit Pavlova, rose-infused Chantilly cream.

**Cheeseboards available to pre-order  
@ £10 supplement per person.**