



New Year's Eve Menu



Appetisers

*Roasted Winter Vegetable Soup (D.F & G.F & VEGAN)
served with parsnip crisps*

*Cock-a-Leekie Ballotine (D.F & G.F)
seared with a prune puree*

*Langoustine Terrine (D.F & G.F)
with crayfish tails and a dill dressing*

*Goats Cheese and Raspberry Tart (V)
with a micro cress salad*

*Pink Champagne Sorbet
(Lakes & Bloors only)*

*Medallions of Beef (cooked medium) (D.F & G.F)
with a smoked beef jus, fondant potatoes and turned vegetables*

*Roasted Chicken Supreme (G.F)
filled with a pepper farce, served with dauphinoise potatoes,
turned vegetables and a tomato and Basil sauce*

*Baked Loin of Cod (D.F)
on a vegetable ratatouille with a tomato coral tuille
finished with a roasted red pepper coulis*

*Three Nut and Vegetable Baked Risotto (D.F & G.F & VEGAN)
finished with cashew milk*

*Chocolate Fondant (G.F)
served with a mint choc chip ice cream and a mint crisp*

*Baked Vanilla Cheesecake
served with a fruits of the forest compote*

*Blood Orange Parfait (G.F)
served with a kumquat compote and an orange sugar tuille*

*Selection of English and Continental Cheeses
with celery, grapes and biscuits
(Lakes only)*

Coffee and Petit Fours

D.F – Dairy Free G.F – Gluten Free V – Vegetarian

Some of the menu can be adapted for intolerances. Please ask for further details