

NEW YEAR'S EVE 2025

APPETISERS

STARTERS

LEEK AND POTATO SOUP *(V)*
(DF, GF & VG adaptations available on request only)
cheese and chive scone, crisp leek

PANKO BREADED SHOULDER OF LAMB CROQUETTE *(DF)*
(GF adaption available on request only)
with a mint gel, compressed apple and mustard mayonnaise

SMOKED MACKEREL PATE *(GF)*
dill butter, horseradish cream, beetroot, pickled samphire or cumber ribbons

RED ONION MARMALADE GALLET *(DF, V, VG)*
with vegan feta cheese crumb and a rocket pesto dressing

*SORBET

*(*LAKES GALA DINNER ONLY)*

GIN AND LEMON SORBET *(DF, GF, V, VG)*

MAIN COURSES

PAN FRIED 8OZ FILLET STEAK (COOKED MEDIUM) *(DF, GF)*
with roasted thyme and garlic chateau potatoes, seasonal vegetables and a Madeira jus

ROASTED/SOUS VIDE PORK TENDERLOIN WRAPPED IN PANCETTA *(DF, GF)*
with pommes boulangère, seasonable vegetables, sherry wild mushrooms and tarragon sauce

PAN FRIED SEABASS *(GF)*
filled with a salmon and spinach mousse served with a lemon and dill potato cake, seasonal vegetables,
beurre blanc sauce and crayfish tails

CAULIFLOWER, LEEK, CARROT AND CHESTNUT PITHIVIER *(DF, V, VG)*
with beetroot puree, seasonal vegetables and whole grain mustard sauce

DESSERTS

LEMON MERINGUE TORTE *(V)*
with crushed meringue and freeze dried raspberries

CRÈME DE MENTHE CHOCOLATE FONDANT *(GF, V,)*
with mint choc chip ice cream and mint brittle

WHITE CHOCOLATE AND COINTREAU TART *(V)*
with a cumquat compote

VEGAN BLACK FOREST BROWNIE *(DF, GF, V, VG)*
with chocolate ice cream

*SELECTION OF KENTISH AND CONTINENTAL CHEESES *(V)*
(GF adaption available on request only)

a selection of fine cheeses, celery, grapes, and chutney

* INCLUDED AS 6TH COURSE IN LAKES GALA DINNER ONLY

COFFEE & PETIT FOURS

DF – DAIRY FREE GF – GLUTEN FREE V – VEGETARIAN VG – VEGAN

SOME OF THE MENU CAN BE ADAPTED FOR INTOLERANCES. PLEASE ASK FOR FURTHER DETAILS