

NEW YEAR'S EVE 2026

APPETISERS

STARTERS

TRUFFLED CAULIFLOWER SOUP *(V)*
(DF, GF & VG adaptations available on request only)
cheese and chive scone, toasted pine nuts and goats curd

PANKO BREADED SHOULDER OF LAMB CROQUETTE *(DF)*
(GF adaption available on request only)
with a mint gel, anchovies, cornichons

SMOKED TROUT PATE *(GF)*
horseradish cream, beetroot, 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)*

DIRTY MARTINI 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 bordelaise sauce

CONFIT BELLY OF KENTISH PORK *(DF)*
malt glazed pork cheese with pommes boulangère, seasonable vegetables,
wild mushrooms and sherry tarragon sauce

SEARED FILLET OF SMOKED HADDOCK *(DF, GF)*
Madras kedgeree risotto, poached hen's egg, sultanas and coriander

CARAMELISED ONION, VEGAN FETA AND SPINACH PITHIVIER *(DF, V, VG)*
with broccoli puree, seasonal vegetables and whole grain mustard sauce

DESSERTS

LEMON MERINGUE TART *(V)*
with crushed meringue and raspberry coulis

DARK CHOCOLATE ORANGE FONDANT *(V)*
with chocolate ice cream and white chocolate soil

DECONSTRUCTED BLACKBERRY CHEESECAKE *(V)*
with a ginger crumb and mixed berry compote

CHOCOLATE BROWNIE *(DF, GF, V, VG)*
with mint chocolate ice cream and chocolate sauce

*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