

MOTOWN NEW YEAR GALA DINNER MENU

SATURDAY 27TH JANUARY 2024

STARTERS

Winter Minestrone Soup (v)

with a permease puff pastry straw

Braised Chicken Leg and Smoked Ham Hock Terrine (gf,df)

served with a cumberland dressing, mixed micro herb salad

Smoked Salmon Platter (gf,df)

served with crayfish tails, lemon and dill vinaigrette with mini capers and pea shoots
served with a red pepper coulis basil oil and dressed rocket leaf

Ratatouille Arancini (v, vg.,df)

served with a red pepper coulis, basil oil and dressed rocket leaf
(can be adapted for gf)

MAIN COURSES

Braised Beef Brisket

served with whole grain mustard mash, seasonal vegetables and beef bourguignon sauce

Chicken Supreme (gf, df)

filled with a mushroom duxelles wrapped in pancetta, fondant potato, seasonal vegetables,
Maderia and tarragon jus

Pan Seared Fillet of Sea Bass (gf)

served with saffron dauphinoise potatoes, fennel cream sauce and seasonal vegetables

Root Vegetable Pithivier (v,)

served with a watercress and spinach sauce and seasonal vegetables

DESSERTS

Traditional Tiramisu (v)

with Chantilly cream chocolate shavings

Lemon Bakewell Tart (v)

With lemon curd filling and toasted flaked almonds with raspberry compote

Dark Chocolate and Cherry Parfait (v)

With morello cherries and a chocolate chip shortbread biscuit *(can be adapted for gf)*

A Selection of English and Continental Cheese (v)

served with biscuits, chutney, celery and grapes

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

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