

## New Year's Eve

### Appetisers

#### Starters

**Spiced Parsnip Soup** *(df, v, vg)*

coriander and onion bhaji

*(gf adaption available on request only)*

**Crispy Confit Duck Leg Spring Roll**

spring onion, cucumber and pink ginger salad and a soya and sesame seed dressing

**Smoked Salmon and Crayfish Parcel** *(gf)*

fennel and orange salad, and avocado cream

**Sun Dried Tomato and Vegan Pesto Arancini** *(gf, df, v, vg)*

red pepper coulis

#### \*Sorbet

*(\*Lakes Gala Dinner only)*

**Gin and Lemon Sorbet** *(gf, df, v, vg)*

### Main Courses

**28 Day Aged Fillet of Beef** (cooked medium) *(gf, df)*

fondant potato, seasonal vegetables and a Madeira jus

**Roasted Pork Tenderloin Wrapped in Smoked Bacon**

*(gf, df)*

roasted Chateau potatoes, seasonable vegetables  
and Kentish apple cider jus

**Pan Seared Sea Bass Fillet** *(gf)*

braised fennel, Pernod and mussels cream sauce, fondant new potatoes and dill oil

**Slow Baked Butternut Squash Risotto** *(df, v, vg)*

toasted chestnuts, vegan feta crumb and sage oil

### Desserts

**Lemon Frangipane Tart** *(v)*

vanilla mascarpone and lemon curd puree

**Morello Cherry Fondant** *(v, gf)*

with red cherry ice cream and cherry kirsch compote

**Raspberry and White Chocolate Parfait** *(gf, v)*

with a meringue crumb and berry compote

**\*Selection of Kentish and Continental Cheeses** *(v)*

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

\* Included as 6<sup>th</sup> course in Lakes Gala Dinner

### 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.*