

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