



# NEW YEARS EVE GALA DINNER

## STARTERS

Venison pressing, gaufrette potato, pickled blackberries (GF)  
Tuna tartar, caper berries, beetroot jam and frozen yoghurt  
Root vegetable terrine, red pepper reduction, rocket (GF) (V)

## SORBET

Champagne sorbet, apple matchsticks (GF) (V)

## MAINS

Fillet of beef, seasonal roots, wilted greens. red wine jus (GF)  
Salmon and kimchi en croûte, seasonal roots, wilted green,  
fermented white wine cream  
Vegetable wellington, tomato coulis, seasonal roots, wilted greens  
(GF) (V)

## DESSERTS

Black forest gateaux, glazed cherries, golden mint jus (GF)  
Lemon and poppy seed dome, white chocolate glaze  
Apple and plum strudel, cardamon crème anglaise

## TEA, COFFEE & PETIT FOURS