

## NEW YEAR'S EVE 2024

**Winter Root Vegetable Soup** (ga, va)  
crispy sage, croutons, yoghurt

**Prawn & Smoked Salmon Timbale** (gf)  
lemon & dill emulsion, micro salad

**Wild Boar & Plum Pate** (gf)  
rustic toast, winter chutney, micro salad

**Red Pepper & Goat's Cheese Rolls** (gf, v, va)  
creamy goats cheese stuffed in roasted red pepper rolls  
with Romanesco sauce, basil pesto, micro salad

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**Champagne Sorbet** (gf, vg)

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**Beef Short Rib Bourguignon** (ga)  
slow cooked beef short rib  
carrot & thyme puree, balsamic roasted pearl onion  
tenderstem broccoli, roasted heritage carrot, fondant potato  
bourguignon, carrot crisps

**Chicken & Carrot Three Way** (ga, va)  
roasted skin-on breast of chicken with carrot & thyme puree  
tenderstem broccoli, roasted heritage carrot, fondant potato  
madeira jus, carrot crisps

**Slow Roasted Salmon** (gf)  
Pinot noir jus  
tenderstem broccoli, roasted heritage carrot, fondant potato

**Beet Wellington** (vg)  
puff pastry wellington with a soft soy & beet filling, wrapped in spinach & a mushroom duxelles  
carrot & thyme puree, tenderstem broccoli, roasted heritage carrot, fondant potato  
madeira jus, carrot crisps

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**Raspberry & Gin Cheesecake** (ga, va)  
berry & basil puree, oat crumble, white chocolate strawberries

**Salted Caramel Chocolate Tart** (v)  
A layered salted caramel and dark chocolate tart  
passion fruit sorbet, fresh passion fruit

**Mulled Wine Poached Pear Pavlova** (ga, v, va)  
pear curd, Chantilly cream, micro mint

**Cheese & Biscuits** (ga, va)  
classic & modern cheeses served with chutney, crackers & traditional accompaniments

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**Tea & Coffee**