

New Year's Eve

4 course Champagne dinner menu

Begin your evening with a glass of Lanson Champagne on arrival

APPETISERS

Enjoy a selection of our most popular appetisers:

Mini chorizos roasted in honey **GF**, mixed marinated pitted olives **GF V VE**
and French bread and butter

STARTERS

GOAN KING PRAWNS *****

King prawns sautéed with an Indian spiced butter served with grilled artisan bread

CURED SALMON **GF**

Cured Scottish Salmon with shaved radish, cucumber and watercress

FRENCH ONION SOUP *** V**

With Saint Mont cheese crouton
VE Vegan option available.

CHICKEN LIVER PARFAIT *****

With grilled artisan bread and fig jelly

GOAT'S CHEESE SALAD **GF V N**

Baked goat's cheese with marinated beetroot, chicory, watercress, toasted walnuts and a grain mustard dressing

WILD MUSHROOM RISOTTO **GF V**

With a Parmesan crisp
VE Vegan option available.

MAINS

BOEUF BOURGUIGNON **GF**

Marinated diced beef is slowly braised with red wine, shallots, mushrooms and bacon, served with pomme purée and honey-roasted carrots

8OZ SIRLOIN STEAK AU POIVRE **GF**

Scottish pasture-fed, 28 day aged beef cooked to your liking, with pommes frites, dressed watercress and green peppercorn and brandy sauce

BARBARY DUCK BREAST **GF**

Pan-fried Barbary duck breast with blackberry jus served with French beans and dauphinoise potatoes

CAULIFLOWER & CHICKPEA CURRY *** V VE**

Roasted spiced cauliflower and aromatic coconut chickpea curry served with wild rice and clay baked flat bread

SEA BASS **GF**

Pan-fried sea bass fillet and mussels in a creamy saffron curry sauce with samphire, tenderstem broccoli and buttered new potatoes

BETROOT WELLINGTON **V VE N**

Beetroot, sweet potato, chestnut and cranberry Wellington topped with spinach and mozzarella, wrapped in puff pastry and served with mushroom duxelles and a beetroot jus

CHICKEN DIANE

Pan-fried chicken breast with a classic mushroom, mustard, brandy and cream sauce with French beans and dauphinoise potatoes

DESSERTS

CHAMPAGNE SORBET & TROPICAL FRUITS **GF V VE**

Served in a frosted glass and topped with Champagne at your table

CHOCOLATE BOMBE **V N**

Valrhona chocolate dome filled with chocolate mousse and chocolate brownie, with caramel sauce and finished with pistachio praline

TARTE AU CITRON **GF V**

Served with crème Chantilly

CRÈME BRÛLÉE **GF V**

French classic. Vanilla crème brûlée topped with raspberries, freshly made by our chefs every day

STICKY TOFFEE PUDDING **V**

With vanilla ice cream

BAKED VANILLA CHEESECAKE **V**

Served with blueberry compôte

