

New Year's Eve Dinner Menu

*Served in the Anderida Restaurant
& Richard Towneley Suite*

Selection of Chef's Gourmet Canapés

STARTER

Leek, Truffle and Artichoke Soup (PB)
black truffle shavings, olive oil

or

Cured Salmon Pavé (F,Su,Mu)
lightly smoked, spiced mayonnaise,
pickled sultana, tarragon

SORBET

Champagne and Plum

MAIN COURSE

Poached and Roasted Fillet of Beef (M,Ce,Su)
roasted celeriac purée, truffle dauphinoise,
wild mushrooms, peppercorn jus

or

Wild Mushroom, Lentil and Spinach Wellington (PB,G,So)
fondant potato, roasted fennel, Padron peppers

DESSERT

Praline Choux Bun (M,Ce,Su)
pistachio ice cream, salted caramel

Vegan and Gluten Free Brownie (PB)
raspberry textures, sorbet, purée, compote

Coffee, Mince Pies & Petit Fours (E,G,M,N,Su)

If you are affected by a food allergy or intolerance, please inform a member of staff who will be happy to assist you with your order and note the following menu content abbreviations for your information:

*Ce - celery / C - crustaceans / E - egg / F - fish / G - cereals containing gluten / L - lupin / M - milk / Mo - molluscs / Mu - mustard
N - tree nuts / P - peanuts / Se - sesame / Sh - shellfish / So - soybeans / Su - sulphur dioxide & sulphites / V - vegetarian / PB - plant based*

The menu and allergens are subject to change.