

New Year's Eve Menu - Sample

Arrival

Champagne sorbet, strawberries

Starters

Tomato, basil & roasted red pepper soup, parmesan & sesame seed croute (v)

Braised beef bonbon, sesame seed brioche bun, red pepper relish, rocket, black truffle aioli, pickle

Crispy fried jumbo tiger prawns, Asian salad, Sriracha mayonnaise, micro coriander

Whipped goat's cheese crostini, red pepper pesto, honey, walnut crumble, fig, seasonal salad,
balsamic reduction (v)

Main Course

Chargrilled beef fillet (served pink or well), parsnip puree, sautéed wild fungi, bordelaise jus, pâté
croute

Pan roasted fillets of sea bass, tomato, chickpea & king prawn cassoulet, basil oil, steamed mussels
& clams

Pan roasted rump of lamb, gratin potato, carrot puree, pickled heritage carrots, garden peas,
rosemary jus, crispy lamb shoulder

Risotto of wild fungi, spinach, pea & crumbled feta, tarragon oil, pickled fungi, tendril pea shoots (v)

All main courses served with a seasonal vegetable selection

Dessert

5 cheese biscuit selection plate of Manchego & truffle honey, Brie de Meaux & caramelised onion,
smoked Cheddar & pickle, Castello blue & fig, vintage Cheddar & red pepper

Hot chocolate & orange fondant, salted caramel ice cream, seasonal berries, honeycomb

Vanilla panna cotta, strawberry & champagne soup, granola clusters, seasonal berries

Homemade sticky toffee & ginger pudding, rum & raisin ice cream, toffee butterscotch sauce

To Finish

Selection of Twining's tea & Lavazza coffee served with homemade truffles & petit fours

Royal

Hotel