

NEW YEARS EVE MENU

CRAB MEAT TIAN

Served with Pickled Apple, Lime Crème fraîche, Rocket
Contains Allergens 2, 3, 4, 6

CEVICHE DUCK BREAST

With Orange and Honey Marinade, Green Lentil Salad
Contains Allergens 2, 6, 10 (wheat)

ROASTED BEETROOT & RICOTTA

With Candied Walnuts, Pomegranate, Sourdough Croûte
Contains Allergens 2, 5 (walnut), 6, 10 (wheat)

BABY SPINACH & NUTMEG SOUP

Served with Homemade Brown Bread
Contains Allergens 2, 12

GRILLED FILLET OF ANGUS BEEF

With Celeriac Puree, Braised Shallot, Bacon and Thyme Jus
Contains Allergens 2, 4

PAN-FRIED FILLET OF SEABASS

With Braised Fennel and Tomato, Mussel Veloûte
Contains Allergens 2, 4, 9

OYSTER & MUSHROOM RISOTTO

With Green Peas, Parmesan, Mushroom Crumb
Contains Allergens 4, 10 (wheat)

ASSIETTE OF DESSERT

Served with Glenown Vanilla Ice Cream
Contains Allergens 2, 5 (pistachio), 6, 10 (wheat)

DARK CHOCOLATE MOUSSE

With Macerated Raspberries, White Chocolate Crumb
Contains Allergens 2, 6, 10 (wheat)

DESSERT SERVED WITH TEA / COFFEE

Alongside Petit Fours

Please inform us of any allergies, as our produce may contain some of the following:

1 Peanuts, 2 Dairy, 3, Shellfish, 4 Sulphites, 5 Tree Nuts, 6 Eggs, 7 Soy, 8 Sesame, 9 Fish, 10 Gluten, 11 Mustard, 12 Celery, 13 Molluscs, 14 Lupin

If you have any specific dietary requirements please inform a member of the restaurant team and we will assist you in any way possible.