

NEW YEAR'S EVE GALA DINNER

MENU

Roasted vine tomato soup, basil oil and
crème fraîche, basil baked bread

Grilled goats' cheese, herb crust, toasted
pine nut topping, red wine dressing

Chicken and duck liver pâté, red onion and
cranberry chutney, salad, herb crostini

Smoked salmon, crayfish and crab roulade,
caramelised lemon and dill dressing,
crusty bread

Pan-fried pigeon breast, walnut salad,
balsamic and redcurrant reduction

Sorbet selection

Roast rack of Welsh lamb, mustard,
garlic and rosemary crust, potato fondant,
roasted vegetables, rich red wine
and redcurrant jus

Fillet of Herefordshire beef Wellington
(medium/rare), wild mushroom and spinach
duxelles, wrapped in prosciutto ham,
encased in shortcrust pastry, potato fondant,
tenderstem broccoli, red wine and
thyme jus

Pan-fried duck breast, dauphinoise potatoes,
julienne of vegetables, caramelised orange
and black cherry sauce

Grilled halibut, dill crust, dauphinoise
potatoes, seasonal vegetables, fish broth

Beetroot and red onion tarte tatin,
topped with sun-blush tomatoes, feta
cheese (optional), herb roasted potatoes,
rocket salad

Chocolate and Cointreau mousse, almond
shortbread, Chantilly cream

Poached pear in a mulled wine syrup,
lemon crème fraîche

Raspberry and milk chocolate brûlée with
chocolate shortbread

Baked white chocolate and Bailey's
cheesecake, caramelised lemon
liqueur cream

Chef's cheese selection
(Worcester gold, Cheddar and smoked
applewood cheese) apple chutney, grapes,
celery, cheese biscuits

Adults £95.00 pp

Children £68.50 pp *(aged 12 and under)*

Food allergies and intolerances - Please speak to our staff about the ingredients in your meal

A 50% non-refundable deposit is required when making your reservation with the final non-refundable balance due by 1st December. All menu choices should also be made by this date for each guest in your party. Order forms are available from reception on booking. For full Terms & Conditions, please visit our website