



New Year's Eve Gala Dinner 2021

Canapes

Smoked trout, caviar and horseradish mousse croustades (GF available)

Sweet potato and chickpea falafel (VG) (GF)

Asian beef tataki, taro crisps and ponzu

Pork croquette and apple gel

Starters

Breast of pigeon, celeriac purée, cherries, dark chocolate and pigeon jus (GF)

Roasted butternut squash and chestnut ravioli, gorgonzola mousse, sage, squash veloute (V)
(VG available)

Scallop ceviche, jersey crab salad, crispy oyster, saffron aioli and gazpacho

Mains

Roast turbot, sprouting broccoli, mango salsa and cauliflower veloute (GF)

Fillet of Beef, foie gras, smoked pancetta, potato terrine, glazed baby carrots and a Madeira jus
(GF)

Spiced potato and beetroot cake, cavalo nero, coconut and turmeric sauce (VG)

Desserts

Jersey black butter and apple parfait, caramelised apple terrine and custard ice cream (VG) (GF)

Chocolate mousse, salted caramel sauce, peanuts and caramel ice cream (GF)

Cheese and Biscuits

Coffee, tea and chocolate petit fours

Please be aware there could be nut traces in some of the ingredients used in the preparation of our menus. If you have any dietary requirements please inform your waiter.

(GF = Gluten Free, VG = Vegan, V = Vegetarian)