



New Year's Eve Gala 2022 Menu

Canapes

Crispy wild mushrooms and roast garlic cakes (V)

Jersey crab maki roll, citrus gel (GF)

Salmon tartlets, wasabi crème fraiche, tobiko

Beef ragu croquettes

Parmesan custard tarts, smoked bacon and chives

Starters

Spiced potato and beetroot cake, spinach, coconut broth, green chillies and turmeric (VG)(V)

Scallop ceviche, Jersey crab salad, saffron aioli, gazpacho

Venison tataki, Japanese pear, chilli, soy, mirin and truffle dressing, garlic crisps (GF available)

Mains

Pumpkin and sage tortellini, gorgonzola mousse, crispy sage, squash veloute (V)(VG available)

Halibut, sprouting broccoli, baby sweetcorn, mushrooms, mild Malay laksa coconut broth, spring onions, crispy shallots, coriander (GF)

Beef Wellington, Robuchon purée, glazed baby vegetables, red wine sauce

Desserts

Chocolate mousse, salted caramel sauce, peanuts and caramel ice cream

Praline cheesecake, lemon mirror glaze, salted caramel, lemon sorbet

Cheese, grapes, chutney and biscuits (V)

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)