



# New Year's Eve Dinner & Dance



*With Live Entertainment from 'Robbing Williams'*  
*Private Dining Rooms & Overnight Packages Available*  
*£85 Per Person*

**Champagne & Canapés on Arrival**

*From 7pm – 7.45pm*



**Smoked Pork Knuckle & Pinot Noir Duck Terrine, Fig Jam (GF)**

**Gin & Tonic Marinated Guernsey Chancre Crab, Wasabi Gel, Caviar (GF)**

**Butternut Squash & Sage Butter Open Ravioli (v) (GFA)**



**Champagne & Clementine Sorbet (v) (GF)**

**Chilled Gazpacho, Avocado, Basil Mozzarella & Vodka Croutons (v) (GFA)**



**Herb Crusted Fillet of Highland Beef (GFA)**

*Served Pink or Well Done with Pommes Mouseline, Braised Ox Cheek,  
Pancetta-Wrapped Green Beans and Red Wine Jus*

**Pan-Fried Tranche of Turbot (GF)**

*Crushed New Potatoes, Sea Greens, Smoked Tomato Niçoise*

**Apple & Celeriac Pithivier (v)**

*Spinach, Parsley Cream*



**White, Dark & Milk Chocolate Indulgence (GFA)**

*Magnum, Brownie, Tart & Panna Cotta*

**Lemon Tart**

*Basil Ice Cream, Raspberry Glass Brittle Shard*

**Artisan British Cheese Selection (GFA)**

*Homemade Chutney, Oatmeal Crackers*

*Tables of all sizes welcome. Full payment and pre-orders required in advance. Please notify us of any special dietary requirements.*

*We cannot guarantee these dishes have been prepared in a nut-free environment. Some cheeses may be unpasteurized.*

*V = Vegetarian. GF = Gluten Free. GFA = Available Gluten Free On Request.*