



Gatsby Soirée New Years Dinner Menu

John Ross Smoked Salmon Pavé (F,M,Su)
Compressed cucumber, watercress

Champagne Sorbet (V,PB)
Grenadine

Beef Wellington (G,So,M,Su)
Dauphinoise potato, fine beans & heritage carrots, creamed
Madeira jus

or

Cumin, Butternut Squash & Lentil Wellington (Ce,G,V,PB)
Seasonal vegetables & marmite red wine jus

Chocolate & Amaretto Parcel (So,M,Su,E)
Chocolate sponge parcel filled with chocolate amaretto
mousse topped with chocolate ganache

Coffee and Petit Fours (G,Su,So,N,P,M,E)

If you are affected by a food allergy or intolerance, please inform a member of staff who will be happy to assist you with your order See menu content abbreviations for your information:

Ce - celery C - crustaceans E - egg F - fish G - cereals containing gluten

L - lupin M - milk & dairy Mo - molluscs Mu - mustard

N - tree nuts P - peanuts Se - sesame Sh - shellfish So - soybeans

Su - sulphur dioxide & sulphites V - vegetarian PB - plant based

The menu and allergens are subject to change.