



Garden Room  
New Years Eve Dinner Menu

**Duck and Prune Terrine** (M, Su)  
caramelised peach, watercress

**Pickled Cauliflower and Whipped Vegan Feta** (V, PB)  
beetroot puree, watercress and pumpkin seeds

**Cream of Watercress and Potato Soup** (V, M, G)  
crispy onions



**Champagne Sorbet** (V, PB)  
grenadine



**Roast Fillet of Surrey Hill Farm Beef** (G, So, M, Su)  
dauphinoise potato, fine beans and heritage carrots, creamed  
madeira jus

*or*

**Roast Fillet Of Loch Duart Salmon** (Ce, F, M, G)  
Sussex smokie chowder, baby leeks, dill oil

*or*

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



**Chocolate and 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 have a food allergy or intolerance, please let us know when placing 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 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.