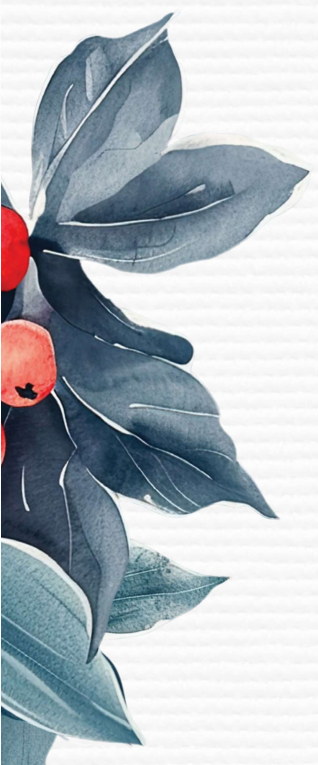




Garden Room

New Year's Eve Dinner Menu

STARTER

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

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

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

Champagne Sorbet (V,PB)
grenadine

MAIN COURSE

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

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

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

DESSERT

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 are affected by a food allergy or intolerance, please inform a member of staff who will be happy to assist you with your order and note the following 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.

