

## **New Year's Eve**

### **Tian of Prawns and Smoked Salmon**

Rocket Leaf, Brandy Marie Rose Sauce, Cucumber Carpaccio,  
Brown Bread & Butter

### **Champagne Sorbet**

### **Slow Roasted Blade of Beef**

Truffle Potato Terrine, Haggis, Rossini French Beans wrapped with Parma Ham, Turned  
Carrots with a Jura malt whiskey Thyme Sauce

### **Individual Belgian Chocolate Cheesecake**

Dipped chocolate profiterole, white chocolate shavings, pink glitter and raspberry sauce

### **Fresh Filter Coffee or Tea**

Petit Fours

## **Vegan Option**

### **Balsamic Glazed Beetroot Wedges**

Rocket Leaf and red onion salad and balsamic glaze

### **Champagne Sorbet**

### **Roast Sweet Potato and Sun-Dried Tomato Roulade**

French Beans, turned carrots, fondant potato and a tomato basil sauce

### **Individual Belgian Chocolate Cheesecake**

Dipped chocolate profiterole, white chocolate shavings, pink glitter and raspberry sauce

### **Fresh Filter Coffee or Tea**

Petit Fours

**Menu subject to change due to supplier stock availability.  
Please pre-order any vegan or special dietary options.**