

*New Year's Eve Celebration*  
*Wednesday, 31<sup>st</sup> December 2018*  
**Plated Dinner Menu**

*Pre-set of bread and butter*

*Grilled seabass with pea puree, butternut  
& raisin and chestnut salad*

*\*Vegetarian (pre-order only) \**  
*Smoked tomato tartar  
with green tomato gel*

**\*\*15 MINUTES BREAK\*\***

**Plated Main Course**

*Lamb cutlet with confit lamb neck,  
braise fennel, capers and dill sauce  
(Add asparagus)*

*\*Vegetarian (pre-order only) \**  
*Gnocchi with sage, forest mushrooms,  
shaved cauliflower and truffle oil*

**\*\*15 MINUTES BREAK\*\***

*Black forest*

*Coffee & chocolates*

**"For those with special dietary requirements or allergies who may wish  
to know about the ingredients used, please ask for a member of staff"**