

LANDS END RESTAURANT

NEW YEAR'S EVE GALA MENU 2022

AMUSE BOUCHE

Roasted cherry tomato stuffed with ratatouille, basil oil

STARTERS

Smoked salmon paupiette with pickled ginger and cucumber

Ballantine of confit duck with pistachio, Cumberland dressing and sour dough croutons

Pressed red pepper and aubergine tian with black olive tapenade (VV)

MAINS

Roasted halibut T-bone steak with artichokes, truffle mash, sauce americaine

Venison wellington with braised red cabbage, apple glazed fondant potatoes, juniper infused jus

Pressed root vegetable terrine with seasonal mixed vegetables, smoked tomato jus (VV)

PRE-DESSERT

Blood orange sorbet with frozen grapefruit

DESSERTS

Potted chocolate fondant with vanilla ice cream

Warm spiced apple crumble with clotted cream, vanilla sauce

Crème brulee with winter berry compote

TO FINISH

Tea or coffee served with petit fours

Items marked with a (v) are suitable for vegetarians. Please notify your server of any specific food allergies you may have. The food and beverage team will do their best to provide you with the information that you need to help you to make your choice of food. A 12.5% discretionary service charge will be added to your bill.