



Down Hall

HOTEL | SPA | ESTATE

New Years Eve Gala Dinner

Amuse-bouche

Semi dried tomato risotto bon bon (NGCI, VE)

Starter

Chicken terrine, piccalilli, brioche crisps (NGCIA, DF)

Hot roasted salmon, pickled cucumber,
capers, crème fraiche (NGCI, DFA)

Beetroot, beetroot textures, truffled superstraccia (NGCI, DFA)

Main Course

Duo of corn fed chicken, roasted supreme, stuffed leg,
broad beans, carrot, madeira jus (NGCI, DF)

Taste of the sea, pan fried stone bass, seared scallops, soft shell crab,
bisque, samphire, lemon gel (NGCI, DFA)

Shallot tart, potato puree, pickled baby vegetables balsamic glaze (VE)

Dessert

Coconut and lime baked Alaska, raspberry gel, toasted coconut (NGCIA, VE)

Champagne mousse, freeze dried strawberries,
aerated white chocolate, strawberry sorbet (NGCI)

Dark chocolate tart, Baileys chantilly, Maldon sea salt caramelised ice cream (V)

Tea, Coffee and Petit Fours (V, NGCI)

Cheese Buffet (Served at 11pm)

Selection of British cheeses, homemade chutney,
biscuits, rosemary focaccia (NGCI, V)

V-Vegetarian VE-Vegan VEA-Vegan Alternative DF-Dairy Free DFA-Dairy Free Alternative
NGCI-Non Gluten Containing Ingredient NGCIA-Non Gluten Containing Ingredient Alternative

Allergies and intolerances- If you have any food allergies or intolerances, please let us know so we can help you choose. As allergens are present in our kitchen and some of our ingredients have 'may contain' warnings, we cannot guarantee menu items will be completely free from a specific allergen. If more information about allergens is required, please ask a member of the team prior to ordering.