

New Year's Eve – Barcelona Suite

(V) Vegetarian (VG) Vegan (GF) Gluten Free (*) These dishes can be altered to be Gluten Free if requested (**) These dishes can be served Vegan if requested. If you are at all concerned with any allergens within our food, please ask a member of our team.

Champagne and canapés upon arrival

To Start

White onion, leek and cider soup with a blue cheese and chive beignet (V/*/**)

Or

Serrano ham with poached green fig, almonds and Manchego cheese (GF)

Intermediate

Sliced gin and black pepper cured sea trout with tomato and rocket salad, finished with an orange and ginger dressing (GF)

Or

Sautéed wild mushrooms cooked in white wine and cream with toasted brioche and a rosemary walnut crumb (V/*/**)

Main course

Roasted sirloin of Derbyshire reared beef (served pink) with celeriac and truffle potato terrine, garlic and herb scented winter greens and a red wine gravy (*)

Or

Seared fillet of wild sea bass with Asian spiced vegetables and a crab, lemongrass and coriander broth (GF)

Or

Braised red onion, artichoke and poached fennel puff pastry tart with confit tomatoes, charred baby leeks and champagne cream sauce (V/**)

Dessert

Salted caramel and chocolate tart served with a coffee Chantilly and vanilla roasted plum (V)

To finish

Coffee and petit fours

