

MENU

NEW YEAR'S EVE GALA DINNER | SHERWOOD ROOM

AMUSE BOUCHE

Caviar, sour cream, chive, potato mousse

SALMON POACHED IN OLIVE OIL
asparagus, sauce Maitaise, bitter greens

or

DUCK LIVER TERRINE
cherries, brioche, rilette, duck pancetta

or

TWICE BAKED BROCCOLI SOUFFLÉ
gorgonzola, toasted pecan nuts, greens

SLOW COOKED PULLET EGG

mushroom ragout, prosciutto, shaved truffle

PAN ROASTED QUAIL BREAST

confit carrots, braised leg roulade, fingerling potatoes,
orange Grand Marnier jus

or

GRILLED LAMB LOIN

slow cooked neck, sweetbreads, fresh peas, bacon,
white onion pea purée

or

POACHED ARGENTINIAN PINK PRAWNS

pilaf rice with beluga lentils, chorizo, roasted garlic and
lemon emulsion

or

POTATO GNOCCHI

beurre noisette mushroom, celeriac crème, parmesan

WHITE CHOCOLATE AND RASPBERRY DELICE

champagne jelly, raspberry and champagne sorbet

or

ESPRESSO AND WHISKEY

Espresso Panna Cotta, whiskey ice-cream,
dark chocolate sponge

TEA AND COFFEE WITH FRIANDISE