

NEW YEAR'S EVE 2024

APPETISERS

STARTERS

WILD MUSHROOM SOUP *(DF, GF, V, VG)*
cep powder, truffle oil, chives

CONFIT DUCK LEG SPRING ROLL
with a pickled mooli, carrot and spring onion salad, pink ginger puree and sesame seed dressing

SMOKED SALMON AND BEETROOT TERRINE *(GF)*
layered with crayfish tail and cream cheese, served with a fennel and orange salad,
salmon caviar eggs and dill oil

WILD MUSHROOM AND VEGAN FETA ARANCINI *(DF, V, VG)*
(GF adaption available on request only)
served with spinach vegan pesto and a saffron sauce

*SORBET

*(*LAKES GALA DINNER ONLY)*

RASPBERRY KIR ROYALE SORBET *(DF, GF, V, VG)*

MAIN COURSES

PAN FRIED 8OZ FILLET OF BEEF (COOKED MEDIUM) *(GF)*
with celeriac and potato dauphinoise, blue cheese crumb topping, seasonal vegetables and a whiskey jus

ROASTED/SOUS VIDE PORK TENDERLOIN WRAPPED IN PANCETTA *(DF, GF)*
with fondant potatoes, seasonable vegetables, apple puree and a honey and cider sauce

PAN SEARED FILLET OF BREAM *(DF, GF)*
served on a sauteed spinach and butterbean cassoulet with saffron chateau potatoes and parsley oil

SLOW COOKED THYME AND GARLIC HASSELBACK BUTTERNUT SQUASH *(DF, GF, V, VG)*
with toasted hazelnuts, sage oil and pomegranate seeds

DESSERTS

LEMON MERINGUE PARFAIT *(GF, V)*
with crushed meringue and freeze dried raspberries

BLACK FOREST FONDANT *(GF, V,)*
with morello cherry ice cream and cherry kirsch compote

WHITE CHOCOLATE AND CRANBERRY TART *(V)*
with a cranberry and orange compote

FESTIVE CHOCOLATE BROWNIE *(DF, GF, V, VG)*
with lemon brittle and vegan vanilla ice cream

*SELECTION OF KENTISH AND CONTINENTAL CHEESES *(V)*
(GF adaption available on request only)

a selection of fine cheeses, celery, grapes, and chutney

* INCLUDED AS 6TH COURSE IN LAKES GALA DINNER

COFFEE & PETIT FOURS

DF – DAIRY FREE GF – GLUTEN FREE V – VEGETARIAN VG – VEGAN

SOME OF THE MENU CAN BE ADAPTED FOR INTOLERANCES. PLEASE ASK FOR FURTHER DETAILS