

New Year's Eve Menu

A Glass of Champagne

Canapes

Polenta with courgette and cherry tomato (V)
Horseradish, cheese, spinach and paprika (V)

Choux pastry with goat's cheese cream,
almonds and pistachios (V)

Aubergine, ewe's cheese and almonds
with fig and hazelnut (V)

Fromage frais with Piquillo peppers
and black olive (V)

Tomato and basil cheese cream, grilled vegetables
and hazelnut on walnut bread (V)

Mini brioche with brie cream, apple,
fig and hazelnut (V)

Starters

Oven Baked Goat's Cheese & Pear Souffle (V)

Twice baked souffle served with a pear chutney,
dressed lamb's leaf salad, sugar charred pears
and crispy white onions

Scotch Smoked Salmon

Oak smoked salmon served with a rocket
and cucumber ribbon salad, chilli and mint dressing

Grilled King Prawn Skewers

Succulent king prawns glazed with garlic and honey
served with toasted sourdough, apple and
celeriac slaw and a harissa dressing

Spoon

Main Courses

Sirloin Steak

Grilled 7oz sirloin steak, creamed potato gratin,
buttered green beans and a red wine gravy

Salmon Fillet

Pan seared Scottish salmon fillet, zesty salsa verde,
buttered savory cabbage, sweet garden peas and a
creamy lemon and white wine sauce

Confit Duck Leg

Slow cooked duck leg with fragrant buttered kale,
creamed potato and a red wine gravy

Brie & Beetroot Tartlet with Rocket (V)

Kale crusted pastry tart, filled with creamy brie
and beetroot chutney, served with rocket,
grilled asparagus and Grana Padano dressing

Desserts

French Apple Tarte Tatin (V)

Traditional French apple tarte tatin
and vanilla pod ice-cream

Sticky Toffee Pudding (V)

Sticky date pudding, salted popcorn,
diced toffee, salted caramel sauce

Cheese Board (V)

Selection of regional cheeses with chutney,
seeded crackers, pickles and dried fruit

Tea & Coffee Petit Fours

The Brasserie

Great taste, all day long.

We cannot guarantee that all of our dishes are 100% free from nuts or their derivatives. If you wish to view the food allergen information for any of our menu choices, please speak to a crew member, who will be happy to assist. All weights are approximate uncooked. Fish and Poultry dishes may contain bones. (V) suitable for vegetarians. (VG) suitable for vegans.