



## New year's Gala Dinner



### Canapes & champagne

Citrus cured salmon tartlet  
Goats cured & chive, charcoal crustard  
Pomme dauphine, yeast puree  
Duck liver ballotine, brioche crouton  
Lobster arancini, bisque sauce

### Bread & Butter

Selection of homemade breads & seasonal butter

### Starter

#### Game terrine

Duck, pork, guinea fowl, fig  
pickled endive, walnut  
mini brioche loaf

### Fish

#### Halibut

Fillet, sautéed leeks, wild mushrooms, razor clams  
champagne caviar sauce

### Main

#### Beef Wellington

Aged beef fillet, mushroom duxelles, puff pastry, glazed fondant potato  
spinach puree, Chantenay carrots, red wine jus  
Black truffle

### Pre dessert

lemon curd, buttermilk ice cream, candied almonds  
micro Thai basil

### Dessert

#### Chocolate

Tuma yellow chocolate 70% mousse, short bread base, caramel sauce  
crunch pearls, dulce ice cream, gold leaf

petit fours & coffee