



NEW YEAR'S EVE GALA CELEBRATION

Glass of chilled Champagne & Chef's selection of Canapés on Arrival

STARTER

White Onion, Thyme & Garlic Soup VE
Truffle Oil

INTERMEDIATE

Haggis, Neeps & Tatties
Whiskey & Thyme Reduction

Served with a Dram of Whiskey

MAIN COURSE

Fillet of Lancashire Grass Fed Beef
Herb Creamed Potatoes, Roasted Root Vegetables, Winter Greens, Marsala Sauce

or

Roasted Butternut Squash, Cumin & Lentil Wellington VE
Tomato, Chickpea & Spinach Ragu

DESSERT

Rich Chocolate Truffle Mousse V
Flavoured with Whiskey & Coffee, Chocolate Soil, Honeycomb, Chocolate Chantilly Cream

TO FINISH

Freshly Brewed Coffee & Petit Fours

MIDNIGHT TOAST

Celebrate and toast the New Year in with a chilled glass of Champagne

V = Vegetarian VE = Vegan

If you have any known food allergies, intolerances or any special dietary requirements, please inform your server who will be pleased to assist you with your menu choices.
Please note our kitchens are not a nut free environment. All of our dishes are served complete, should you wish to change any of them this may incur an additional cost.
Some items may be subject to seasons and an alternative may be offered. Prices include VAT at 20%.

A MEMBER OF THE EMERSON GROUP