



NEW YEAR 'S EVE GALA

Arrival drink: Fitz, Sussex, England, Rosé Sparkling

FIRST COURSE

Pork Tenderloin

Pad Thai, Tempura Choi Sum, Shiitake

Schoenenbourg, Grand Cru Riesling, Jean Biecher & Fills

SECOND COURSE

Poached Cod

Apple, Chervil, Cauliflower, Smoked Eel

Howard's Folly Alvarinho, Alentejo, Portugal

MAIN COURSE

Beef Fillet

Salt Baked Kohlrabi, Pickled Beetroot, Beer Pickled Onions, Merlot Jus

Saletta Riccardi, Villa Saletta, Tuscany, Italy

CHEF'S PRE - DESSERT

White Chocolate Whipped Ganache

Lemon Jelly, Macerated Blackberry

DESSERT

Dark Chocolate Mousse

Caramelised Banana, Passion Fruit Ice Cream, Chocolate Crumble

Kikelet, Szamorodni, Tokaji, Hungary

Vegan menu available on request. Please ask a member of the team.

*Hand*PICKED
HOTELS

This is a sample menu. Dishes and prices correct at time of publishing.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients.

If more information about allergens is required, please ask a member of the team.