



# New Years Eve Menu

£85.00 per person

Fizz and canapés on arrival in the bar  
4 course meal in the restaurant  
Band and party in The Chatsworth Suite

## CANAPÉS

*Cheesecake*

With goat's cheese and blueberry & red onion jam (GF)

*Herb bruschetta*

Topped with smoked-duck pastrami tartare and wasabi emulsion (GFa)

*Cucumber & beetroot bite*

Compressed cucumber topped with a beetroot mousse and toasted pine nuts, with a cucumber & horseradish gel (GF)(VE)

Bread and flavoured butter (GFa)(VEa)

## STARTERS

Squash mousse, toasted pumpkin seeds, pickled heritage beetroot, rye croutons, salt-baked baby beetroot (GF)(VE)

Tuna carpaccio in a pink peppercorn & sea salt crust, pak choi velouté and roasted baby carrots (GF)

Venison & duck rilette, pickled vegetables, raspberry vinaigrette, salt & vinegar potato crisps (GF)

## MAINS

Beef Wellington, confit carrot, duchess potatoes, beef & brandy jus (GFa)

Mushroom & chestnut steamed pudding, confit carrot, duchess potatoes, olive oil (GFa)(VE)

Fillet of plaice with caper beurre blanc, watercress salad and boulangère potatoes (GF)

## PRE-DESSERT

Miniature key lime pie (GFa)(VEa)

## DESSERT

Cappuccino mousse with Baileys ganache, mini profiterole with spiced-apple compote and baked white chocolate & gooseberry fool (GFa) (VEa)

If you have an allergy or intolerance, please speak to a team member before you order food or drink.  
(V) dishes are suitable for a vegetarian diet. (VE) dishes are suitable for a plant-based diet. (VEa) dishes can be adapted to suit a plant-based diet. (GFa) dishes that can be adapted to suit a gluten-free diet.  
(GF) 'gluten free' - describes foods that contain gluten at a level of no more than 20 parts per million (ppm). Our processes for making gluten-free dishes have been accredited by Coeliac UK.  
All prices are inclusive of VAT at 20%

