



POMME D'OR  
HOTEL

## NEW YEAR'S EVE 2021

Wild Mushroom Arancini, Truffle Aioli (V)

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Smoked Salmon Carpaccio, Avocado, Lime, Chilli, Coriander (GF)

Smoked Tofu En Croute, Red Pepper Purée, Mustard Seeds, Sakura Cress (Ve)

Chicken Liver and Port Parfait, Toasted Brioche, Pomegranate and  
Cucumber Gel, Peashoots

Pressed Confit Duck, Crispy Duck Skin, Spiced Plum Chutney (GF)

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White Onion Soup, Croutons, Chives (Ve)

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Champagne Sorbet (Ve/GF)

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Beef Wellington, Celeriac Purée, Pomme Fondant, Honey Glazed  
Chantenay Carrots, Thyme Jus

Halibut Fillet, Lemon Butter, Capers, Asparagus, Potato Gratin (GF)

Roast Vegetable Lattice, Charred Cauliflower Purée, Crispy Kale (Ve)

Pancetta Wrapped Pork Fillet, Pomme Purée, Shredded Mangetout,  
Red Wine Jus

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Chocolate Trio, White Chocolate and Raspberry Brownie, Chocolate  
Espresso Mousse, Millionaire's Shortbread

Pineapple Turnover, Coconut Chantilly, Pineapple Crisp

Lemon, Orange and Lime Posset, Lemon Shortbread

Cheese Selection, Crackers, Quince Jelly, Celery, Grapes

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Tea, Coffee, Petit Fours

(V) Vegetarian | (Ve) Vegan | (GF) Gluten-free

*All dishes are prepared in a kitchen where gluten, nuts, seeds and other allergens are present, therefore we cannot guarantee that dishes are 100% allergen free. Some dishes can be amended to accommodate those with dietary intolerances. Some fish dishes may contain small bones. If you are unsure or need specific advice regarding allergens please ask a member of our team who will be happy to help.*