



POMME D'OR

HOTEL

NEW YEAR'S EVE MENU

CANAPÉS ON ARRIVAL

Smoked Salmon & Chive Cream Cheese Blinis
Spiced Lamb, Pea & Mint Samosas With Mint Raita
Heritage Tomato, Basil & Mozzarella Tart (V)
Chinese-Spiced Tofu in Little Gem Cups (VG)

TO START

Scallop & Prawn Ceviche (GF)
Coriander, preserved lemon, apple

Chicken Liver & Brandy Parfait
Plum chutney, rocket leaves, crispbread

Three-Cheese Bruschetta (V)
Vine tomato, tarragon pesto, onion confit

Roasted Butternut Squash (VG) (GF)
Whipped vegan feta, charred pepper purée, spinach, chilli-glazed pecans, pickled shallot

FOLLOWED BY

Strawberry and Champagne Sorbet (VG) (GF)

MAIN COURSE

Salmon en Croûte
Maple-glazed broccoli, roasted carrots, potato purée

Fillet of Beef
Dauphinoise potatoes, burnt shallots, kale and Merlot gravy

Baked Tofu Parcels (VG)
Vegetable pilaf, five-spice dressing

Celeriac and Cauliflower Steak (VG) (GF)
Wild mushroom risotto, pecorino, tenderstem broccoli, chilli and tomato dressing

TO FINISH

Trio of Chocolate Desserts (V)
Chocolate and rum mousse, Sachertorte,
white chocolate and raspberry ice cream brandy snap

Caramelised Banana Crèmeux (VG) (GF)
Coconut dulce de leche, coconut crumb, crisp tuile

Selection of British Cheeses
Apple preserve, fruit, biscuits, Jersey butter

Tea, coffee and petit fours

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

Please note that our dishes are prepared in a kitchen where nuts, gluten, and other allergens are present. While we take precautions to minimise cross-contamination, we cannot guarantee that any food item is completely free from traces of allergens. Some fish dishes may contain small bones. If you are unsure or need specific advice, please ask a member of our team who will be happy to assist.