



POMME D'OR

HOTEL

NEW YEAR'S EVE MENU

CANAPÉS ON ARRIVAL

Chilled oyster, bloody mary mignonette, celery (GF)
Roasted beet tartlet, smoked cashew cream, micro rocket, lemon zest,
black sesame crisp (VG)

AMUSE-BOUCHE

Chancre crab crumpets with lobster bisque
Silky Jerusalem artichoke purée, seaweed caviar, truffle oil and asparagus tips (VG) (GF)

TO START

Chicken and apricot terrine, piccalilli, toasted crostini
Atlantic prawn tartine, lightly pickled vegetables, crème fraîche
Roasted butternut squash, whipped vegan feta and charred pepper purée,
baby spinach, chilli-glazed pecan nuts, pickled shallot (VG) (GF)

FOLLOWED BY

Champagne sorbet (VG) (GF)

MAIN COURSE

Beef Wellington, pomme purée, glazed vegetables, red wine jus
Roasted salmon, Duchess potatoes, samphire, tenderstem broccoli,
tomato and herb coulis (GF)
Saffron and coconut risotto, celeriac steak with chimichurri, miso and garlic-glazed
bok choy, king oyster mushroom (VG) (GF)

TO FINISH

Caramelised banana crèmeux, coconut dulce de leche, coconut crumb,
crunchy tuile (VG) (GF)
Pavlova with passionfruit gel and citrus custard, served with passionfruit sorbet
and fresh berries (GF)
Goat's cheese with honey, smoked Applewood cheddar and Danish blue,
served with quince jelly, black butter, crackers and grapes

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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.