

NEW YEAR'S EVE MENU

£80 / PERSON

Glass of Champagne

Selection of Canapes

Homemade Bread, Olives & Dips

Lobster Bisque (NF, DF, GF)

Game, Cranberry & Rosemary Pate (NF, AGF)
Onion marmalade, toast, watercress

Seared Cornish Scallops (NF, GF)
Light curried Cauliflower Cream, Cured English Ham, Caper &
Orange Dressing

Wild Mushroom & Cashew Nut Risotto (VE, GF)
Rocket Salad

Champagne Sorbet

Char Grilled Fillet of Beef (NF, GF)
Horseradish Dauphinoise, Kale, Roasted Baby Onions, Port Sauce

Pan Fried Fillet of Seabass (NF)
Tomato & Fennel Cous Cous, Spinach, Crab Hollandaise

Loin of Venison (GF, NF)
Creamed Potato, Redcurrant, Red Cabbage, Thyme Sauce

Poached Monkfish (GF, NF)
King Prawn, Broad Bean, Potato & Parsley Cassarole

Aubergine & Tomato Wellington (V)
Sauteed Sweet Potato, Mint Yoghurt, Pinenut & Watercress Salad

Sticky Toffee Pudding (NF)
Toffee Sauce, Nutmeg Clotted Cream

Clementine & Ginger Nut Cheesecake (NF)

Wiltshire Cheese Platter (AGF)
Celery, Grapes, Chutney, Biscuits



(GF) Gluten Free (V) Vegetarian (VE) Vegan (NF) Nut Free (DF) Dairy Free

If you have a food allergy or intolerance, please let your host know. Some of our dishes may contain nuts.



HALVESHURY

www.ldbellothotel.co.uk

