Down Hall

HOTEL | SPA | ESTATE

New Years Eve Menu

Starter

smoked duck, cherry gel, endive, hazelnuts, pickled cherries (DF, NGCI)

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smoked Zalmon sashimi, avocado, wasabi, crispy fried onions, yuzu pearls (VE, NGCIA)

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hand picked crab, sour apple, charred cucumber, oscietra caviar, dill, tapioca (NGCI)

Main course

beef fillet Wellington, charred carrot, green beans, truffle mash, red wine jus

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seared halibut, confit potato, fennel, Champagne sauce

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beetroot Wellington, charred carrot, green beans, truffle mash, mushroom jus

Dessert

winter berry baked Alaska, raspberry gel, toasted coconut (VE, NGCI)

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Kir Royal & Champagne mousse, blackcurrant, white chocolate feuilletine

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dark chocolate ganache, passionfruit Chantilly, tonka bean (V, NGCI)

Cheese course

selection of British cheeses, homemade chutney, biscuits, rosemary focaccia (V, NGCI)

Tea, coffee & petit fours (V, NGCI)

V-Vegetarian VE-Vegan VEA-Vegan Alternative DF-Dairy Free DFA-Dairy Free Alternative
NGCI-Non Gluten Containing Ingredient NGCIA-Non Gluten Containing Ingredient Alternative

Allergies and intolerances- If you have any food allergies or intolerances, please let us know so we can help you choose. As allergens are present in our kitchen and some of our ingredients have 'may contain' warnings, we cannot guarantee menu items will be completely free from a specific allergen. If more information about allergens is required, please ask a member of the team prior to ordering.