

NEW YEAR'S EVE MENU

£79 PER PERSON

WELCOME DRINK

AMOUSE BOUCHE

Charred-Pickled Cauliflower,
Red Onion Compote & Plant Based Truffled Cheese (VG)(GF)

STARTER

Chardonnay Poached Vannamei Bay Prawn,
Scottish Smoked Salmon & Dill Tartare,
Pickled Candy Beetroot, Crystalline Iceplant,
Organic Duchy Cucumber, Mint & Dulse Seaweed Dressing (GF)

FIRST MAIN COURSE

Miso & Sesame Glazed South Coast Sea Trout,
Organic Brown Rice Tarragon Risotto,
Charred Brussels Sprouts Coriander Cress & Shiso,
Cotswold Extra Virgin Cold Pressed Rapeseed Oil (GF)

SECOND MAIN COURSE

Roast Rump of North Galway Lamb,
Irish Colcannon, Slow Roasted Swede,
Wild Winter Chanterelle & Glazed Chestnuts (GF)

DESSERT

Royal Noire, Dacquoise Bisquit,
Hazelnut Crunch and Chocolate Mousse (V)

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE APPLIED TO FOOD AND BEVERAGE

UNION SOCIAL
AT THE GANTRY