

ARBOR

RESTAURANT

6 Courses New Year's Eve Dinner

For The Table

Warm Bread Board, Basil, and Pine Nut Butter, Barrel Aged Balsamic (V)

Gluten, Milk, Sulphites

To Start

Miso Glazed Smoked Duck Breast, Confit Leg Spring Roll, Broccoli Puree

Gluten, Soya, Sesame, Milk, Egg

To Follow

Seared Scallops, Lobster Foam with Caper Emulsion and Golden Raisins

Mollusc, Crustacean, Milk, Fish, Sulphites, Soya

For Main

Beef Wellington, Smoked Butter Potato Puree,

Celery, Milk, Gluten, Sulphites, Egg

For Dessert

Millionaire Tart with Hazelnut Ice Cream and Honeycomb (V)

Milk, Gluten, Soya, Egg, Hazelnuts

To Finish

Kir Royale Jellies

Sulphites

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RESTAURANT

6 Courses New Year's Eve Dinner

For The Table

Warm Bread Board, Smoked Tomato and Chilli Butter, Barrel Aged Balsamic (Ve)

Gluten, Sulphites

To Start

Miso Glazed King Oyster Mushroom, Crown Prince Squash, Filo Tartlet (Ve)

Gluten, Soya, Sesame

To Follow

Harissa Spiced Cauliflower, Almond and Pomegranate Salsa, Hummus (Ve)

Almond, Sulphites

For Main

Slow Roast Celeriac with Truffle, Black Garlic and Chive Potatoes, Squash Ketchup (Ve)

Celery, Sulphites

For Dessert

Warm Dark Chocolate Brownie, Hazelnut Ice Cream and Honeycomb (Ve)

Gluten, Soya, Hazelnuts

To Finish

Blackberry Fruit Pastille (Ve)