

The Pines Hotel 2023

New Year's Eve Gala Dinner

Starters

Wild mushroom, sage, smoked bacon and truffle veloute (GF)

Smoked salmon and crab chive mayonnaise, avocado puree, pickled cucumber, samphire, capers, rocket.

Compressed watermelon pineapple and pear mango sorbet (V) (VE) (GF)

Smoked duck breast fig puree, apricots, green beans, pine nuts (GF)

Beetroot and heritage tomato hazelnuts, goats cheese mousse, basil dressing, balsamic vinegar (V) (GF)

Seared escalope of salmon samphire, dill, salmon caviar, beurre blanc (GF)

Champagne sorbet (V) (VE) (GF)

Mains

Roast rump of lamb lamb ragout, pea puree, red wine, redcurrant and mint jus (GF)

Beef fillet spiced carrot puree, potato croquette, shallot, red wine and thyme jus

Pan fried halibut tomato, cucumber, fennel, garlic and mint salsa (GF)

Butternut squash and courgette risotto dressed rocket (V) (VE) (GF)

Sweets

Chocolate and raspberry brownie chocolate and sea salt mousse, blackcurrant sorbet

Deconstructed mango and passion fruit cheesecake raspberry puree, mango sorbet

Winter berry mess (GF)

Spiced apple crumble vanilla ice cream

Cheese and biscuits

Coffee

Served in the lounge petit fours