

# The Pines Hotel New Year's Eve Menu

**Cream of cauliflower soup** apple, pistachio, curry and truffle oil dressing (V) (GF)

**Lobster, crab and prawn cocktail** avocado puree, pickled cucumber, samphire, rocket (GF)

**Dry cured italian coppa** pickles, tomato chutney, toasted ciabatta, mustard mayonnaise

**Saute garlic mushrooms** on toasted bloomer, tarragon and thyme pesto (V)

**Compressed watermelon and pineapple** blackcurrant sorbet (V) (VE) (GF)

**Seared seabass** samphire, dill, lemon, dulse cream

**Roast lamb loin** pea puree, peas, creamed potato, red wine, rosemary, tomato, garlic jus (GF)

**Seared venison fillet** cauliflower puree, pistachios, red wine, ruby chocolate sauce (GF)

**Braised pork loin steak** apple puree, black pudding crumb, wild mushroom and wholegrain mustard cream sauce

**Pan fried monkfish** samphire, caper, pine nut, crayfish butter (GF)

**Celeriac steak** hazelnut, maple and truffle, chive dressing (V) (VE) (GF)

**Chocolate & dark cherry brownie** vanilla mascarpone, compressed strawberries, honeycomb

**Mango, pineapple and passion fruit eton mess** coconut sorbet (GF)

**Sticky toffee pudding** toffee sauce, brown butter biscuit crumb, vanilla ice cream

**Fresh fruit salad** raspberry sorbet (V) (VE) (GF)

**Cheese and biscuits**

**Coffee** served in the lounge, petit fours

**£70 per person, to include half a bottle of wine and live music**