

THE PINES HOTEL

New Year's Eve

STARTERS

Cream of cauliflower soup apple, pistachio 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)

FISH COURSE

Seared seabass samphire, dill, lemon, dulse cream

MAINS

Roast lamb loin pea puree, 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 (GF)

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

DESSERTS

Chocolate and dark cherry brownie 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

£72 per person

to include half a bottle of wine and live music to see in 2026