

THE ORANGERY

at St Elphin's Park

NEW YEAR'S EVE

CHAMPAGNE & CANAPÉS ON ARRIVAL

STARTERS

Seared scallops pearl barley, peas & ham risotto

Lobster & champagne thermidor tart, baby watercress basil & lemon oil

Wild mushroom & truffle oil soup, crème fraîche, toasted bread (V) (GF)

MAINS

28-day dry aged ribeye steak, vine roasted tomatoes, baby watercress & fries (GF)

Slow cooked salted belly pork, fondant potato, buttered green beans, crackling
& red wine gravy

Fillet of seabass, buttered mash potato, samphire & champagne
thermidor sauce (GF)

DESSERTS

Trio of chocolate, warm chocolate fondant, white chocolate pot,
chocolate ice cream & hazelnut praline

Glazed lemon tart & raspberry sorbet

Apple, strawberry & prosecco crumble & granola ginger ice cream

£39.99 per person

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(V) Vegetarian | (VE) Vegan | (GF) Gluten Free

Please advise our staff of any allergies or special dietary requirements.

We can help identify suitable dishes for you and provide a list of all dishes containing allergens.