

New Year's Eve Gala Dinner

Chef's selection of Champagne and Canapés
Crab and lovage soup with pickled kohlrabi
Smoked duck served with a honey baked fig and an orange and cumin puree
Plum and damson sorbet
Pan seared halibut with chive potatoes, wild mushroom, coriander cream and seasonal vegetables Mangalisca pork loin served with braised lentils, saffron aioli, and chimichurri
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Pistachio souffle served with apple sorbet and physalis fruit

Mint chocolate mousse with chocolate soil and raspberry sorbet

Coffee, pear, and quince pain perdu

Three Shires cheeses

Coffee and Petit Fours