



POMME D'OR
HOTEL

NEW YEAR'S EVE MENU

CANAPÉS ON ARRIVAL

AMUSE-BOUCHE

Serrano ham, Brie and sun-blushed tomato en croûte (GF)

Avocado salsa on Cajun spiced crackers (VE) (GF)

TO START

Chicken and apricot terrine, piccalilli, toasted crostini (GF)

Atlantic prawn tartine, lightly pickled vegetables, crème fraîche

Heritage tomato tartlet, avocado and jalapeño purée, olive crumble (VE)

FOLLOWED BY

Roasted butternut squash and thyme soup (VE) (GF)

MAIN COURSE

Beef Wellington, pomme purée, glazed vegetables, red wine jus

Grilled salmon, Duchess potato, tenderstem broccoli, tomato and herb coulis (GF)

Tofu, potato and coconut curry, lemon rice, beetroot and microgreens (VE) (GF)

TO FINISH

Cinnamon spiced tres leches, Chantilly cream, winter berries

Mango and passionfruit panna cotta, fresh berries (VE) (GF)

A selection of British and French cheese

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Tea, coffee and petit fours

(V) Vegetarian | (VE) Vegan | (GF) Gluten-free

Please note that our dishes are prepared in a kitchen where nuts, gluten, and other allergens are present. While we take precautions to minimise cross-contamination, we cannot guarantee that any food item is completely free from traces of allergens. Some fish dishes may contain small bones. If you are unsure or need specific advice, please ask a member of our team who will be happy to assist.