

THE
HERMITAGE



NEW YEAR'S EVE DINNER MENU

31ST DECEMBER 2021

A WELCOME GLASS OF PROSECCO AND CANAPÉS

STARTERS

Pan Fried Scallops, Cassoulet of Chorizo, Squid, Heritage Tomato (GF)
Chicken & Mushroom Galantine, Shredded Leek, Confit tomatoes, Sauce Soubise (GF)
Pea Panna Cotta, Sesame Seed Tuile, Quail Egg, Pickled Radishes (V)
Butternut Squash Soup, Pumpkin Seed, Mustard Scones (V)

MAINS

Roasted Cod Fillet, Crushed Potato, Sprouts, Pancetta, Baby Onion, Kale & Beurre Blanc (GF)
Pan Roasted Venison, Potato Galette, Savoy Cabbage, Game Roasted Jus (GF)
Pan Seared Guinea Fowl Breast, Creamy Mash Potato, Roasted Carrot, Green Beans, Guinea Fowl Jus (GF)
Pan Seared Sea Bass, Fennel Risotto, Salsify, Fennel Salad
Duo Of English Beef, Pan Fried Fillet, Braised Shin, Fondant Potato, Red Wine Jus (GF)
Mushroom Steak With Mushroom Duxelle, Onion Rings, Hand Cut Chips, Tomato, Peppercorn Sauce (V)

DESSERTS

Vanilla Panna Cotta With Poached Rhubarb & Biscotti
Chocolate Praline Finger, Chocolate Mousse, Rich Chocolate Ganache, Crushed Meringue
Glazed Lemon Tart, Limoncello Ice Cream, Macerated Strawberries

CHEESE COURSE

A Selection of Our Favourite Local Cheeses, Grapes, Celery, Quince Jelly, Fudges Biscuit

FRESHLY BREWED COFFEE WITH PETIT FOURS

V - VEGETARIAN | GF - GLUTEN FREE

£95.00 PER ADULT | £45.00 PER CHILD (3-12 YEARS)

BOOKING REQUIRED ON 01202 557363
OR EMAIL INFO@HERMITAGE-HOTEL.CO.UK

