

CHAMPNEYS GALA DINNER

New Year's Eve

Warm breads with aromatic butters to start **VGA**

STARTER

Beef Carpaccio

Rocket, truffle oil and parmesan

Mushroom Parfait Tartlet

VG GF

EARLY COURSE

Scottish Smoked Salmon

Toasted rye bread, capers, baby watercress
and citrus dressing

Chargrilled Heritage Carrot

Petit pois salad balsamic glaze

VG GF

MAIN COURSE

Fillet of Beef

Blue cheese dauphinoise crispy kale, red
wine jus

Sweet Potato Pithivier

On a bed of pomme puree with roast root
veg and vegan gravy **VG GF**

DESSERT

Chocolate & Pistachio Tart

Salted caramel, tonka bean and malted ice
cream **V**

Madeira Poached Pear

Candied walnuts, mulled syrup and apricot
and ginger chutney **VG GF**

If you have any questions regarding our ingredients, or if you have a food allergy or intolerance, please speak to your server before you order your meal. We proudly serve seafood certified by MSC (and where applicable, ASC/BAP), sourced from responsibly managed, traceable fisheries and farms that protect ocean health.

V Vegetarian **VG** Vegan **VGA** Vegan Alternative Available **GF** Gluten Free