



HOTEL · RESTAURANT · GOLF

HEACHAM MANOR

New Year's Eve Menu

STARTERS

HOMEMADE FRENCH ONION SOUP (VE & GF AVAILABLE) Cheese Croutons

WILD MUSHROOM BRUSCHETTA (VE, GF AVAILABLE) Tarragon Dressing

HAM HOCK TERRINE (GF) Soft Boiled Hen's Egg, Piccalilli

PRAWN AND CRAYFISH COCKTAIL (GF AVAILABLE) Marie Rose Sauce, Gem Lettuce, Capers, Lemon Wedge

MAIN

BRAISED FEATHER OF BEEF (GF) Horseradish Mashed Potato, Tenderstem Broccoli, Silverskin Onion, Smoked Bacon Jus

OVEN ROASTED FILLET OF COD Smoked Potato Croquette, Prawns, Tenderstem Broccoli, Chive & White Wine Cream Sauce

WILD MUSHROOM RISOTTO (VE, GF, N) Toasted Pine Nuts, Truffle Oil

DUO OF PORK (GF) Pork Belly & Cheek, Roasted New Potatoes, Buttered Broccoli, Coriander Crackling, Cider Jus

DESSERTS

LEMON TART (GF) Italian Meringue, Raspberry Sorbet, Raspberry Coulis

DOUBLE CHOCOLATE BROWNIE (N) Chocolate Sauce, Pistachio Ice Cream

STICKY TOFFEE PUDDING (N) Toffee Sauce, Candied Pecans, Vanilla Bean Ice Cream

FRUIT SALAD (GF, VE) Raspberry Sorbet

VE = Vegan, V = Vegetarian, GF = Gluten Free, N = Contains Nuts

If you have any food allergies or intolerances, then please speak to a member of our team and they will be happy to assist you with your meal choice.