

THE LANCASTER BALLROOM
NEW YEAR'S EVE GALA 2022

AMUSE BOUCHE

Cornish Lobster | Oscietre Caviar

or

Artichoke Soup | Truffle | Artichoke Crisp (v/ve)

STARTERS

Creedy Carver Duck & Rhug Estate Game Terrine

Sauternes Jelly | Pickled Shimeji | Port Reduction

or

Roasted Baby Beetroots & Fourme d'Ambert (v/ve)

Toasted Pine Nuts | Thames Honey | Mustard Dressing

MAIN COURSE

Aynhoe Park Venison Fillet

Scottish Girolles | Pickled Blackberries | Celeriac and Heritage Beetroot Tart

Truffled Anna Potato | Amedei Chocolate "Mole" Sauce

or

Line-Caught Dover Sole

Grilled Sprouting Broccoli | Sea Vegetables | Champagne Caviar Sauce

or

English Winter Braised Vegetables & Graceburn Cheese (v/ve)

Butternut Squash | Hen of the Woods | Young Shoots | Goji Berry Sauce

SAVOY

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CHEESE

Celebration of Alba Truffles

Tunworth and Crozier Blue Verrine | Tokaji Jelly

DESSERT

It's Showtime!

Candied Kumquat | Nougat Mousse | Crunchy Speculoos | Orange and Hazelnut Oil

PETIT FOURS

PAIRED WINES

WHITE

Gavi di Gavi 'Lugarara', La Giustiniana, Piemonte

RED

"I Muri" Vigneti del Salento, Puglia

SWEET

Louis Roederer Carte Blanche, Demi-Sec

SAVOY