



## New Year's Eve in the Rockliffe Suite

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JERUSALEM ATRICHOKE & CHIVE VELOUTÉ, MINCE TRUFFLE (VE, GF)



FIVE SPICED BREAST OF YORKSHIRE DUCK

Orange Chutney, Watercress & Fennel Salad, Marinated Mushrooms & Lemon Oil

GIN & CITRUS CURED SALMON

Crab Dressing, Red Radish, Compress Cucumber, Caviar & Sea Samphire

ROASTED CRAPAUDINE BEETROOT SALAD (VG, GF)

Wild Rice Granola, Caramelized Figs & Lemon Dressing, Marinated Feta & Watercress



ROAST FILLET OF ANGUS BEEF

Pomme Gratin, Confit Baby Carrot,  
Asparagus, Roasted Forest Mushrooms &  
Red Wine Jus

ROAST AUBERGINE (VG)(GF)

Cherry Tomato, Pea, Shallots & Radish  
Salad, Cheese Crumble & Black Olive,  
Merlot Vinaigrette

SEARED NORTH SEAT STONE BASS

Wilted Spinach, Buttered Brown Shrimp,  
Potato Croquet, Sea Vegetables & Lobster  
Bisque

ROASTED CAULIFLOWER (VG) (GF)

Golden Raisins, Blanched Greens, Merlot  
Vinegar, Vegan Feta



CHAMPAGNE & RASPBERRY SORBET (VG) (GF)



DARK CHOCOLATE TART

Toffee Popcorn, Candied Orange & Blood Orange Sorbet

CRÈME CARAMEL

Vanilla-Soaked Golden Raisins, Teardrop Meringue, Poached Strawberry & Chantilly Cream

COCONUT PANNA COTTA (VG) (GF)

Chilli Pineapple Salsa, Lime Sorbet & Fresh Mint

Please notify your server of any food allergies, intolerances, or dietary requirements before placing your order. Dishes marked (gf) are gluten free, (vg) are vegan. Dishes can be adapted to dairy free, vegetarian and to suit other dietary requirements. Please speak to a member of the team who can assist.