Haighton Manor

New Year's Eve

£50 per person

Starters

Smoked haddock and prawn 'fish pie' tart, peas purée

Pheasant, partridge and wild boar suet pudding, parsnip purée, game jus (gf)

Roasted tomato and basil soup, warm sourdough roll (v, gfa)

Cashel Blue and fig posset, candied walnuts, seeded toast (v, gf)

Heritage beetroot salad, whipped garlic labneh, pumpkin seed granola (vg, gf)

Chicken liver pâté, carrot and apricot chutney, toasted bloomer (gfa)

Mains

Braised feather of beef, dauphinoise potato, wild mushroom, lardons, red wine jus (gf)

Pan-fried halibut fillet, saffron fondant, wilted leek, bouillabaisse sauce, chervil cream (gf)

Butternut squash, beluga lentil and spinach pecan nut roast, port and cranberry gravy (vg, gf)

Cider braised pork ribeye, crisp black pudding, dauphinoise potatoes, grain mustard jus (gf)

Venison haunch, red wine and smoked bacon hotpot, pickled red cabbage (gf)

Wild mushroom, goat's cheese, black garlic and tarragon Kiev, celeriac purée, Sherry jus (v, gf)

8oz dry-aged sirloin steak, Bearnaise sauce, portobello mushroom, tomato, truffle and Parmesan fries (£8.50 supplement) (gf)

Puddings

Blackberry and sticky apple sponge, vanilla custard (v)
Rum-soaked sticky toffee, caramelised banana, mascarpone banoffee trifle (v, gf)
Biscoff cheesecake, raspberry sorbet (vg)
Black forest waffle, white chocolate ice cream, cherries and Kirsch (v)
Dark chocolate and orange marmalade Arctic slice, mandarin salad, chocolate sauce (v)



Additional Menu Information

We always advise you to speak to a member of crew if you have any food allergies or intolerances. For calories and allergen information please scan this QR or ask a crew member for assistance.

Gluten Free - Where we offer gluten free dishes, controls are in place to ensure that dishes contain no more than 20 parts per million gluten; however, as we handle many allergens in our busy kitchens, we therefore cannot guarantee all traces of allergens are completely removed.