

# SPENCER ARMS

## New Year's Eve Gala Dinner

### Starters

Roast red pepper and vine tomato soup, basil oil (V, VEO, GF)

Poached and smoked salmon and crayfish. Lemon and dill mayo, lemon jelly (GF)

Chicken tarragon and leek terrine, pickled beetroot, tomato and raisin chutney, chargrilled croutes (GF)

Gin & tonic sorbet (GF, V)

### Main

Chargrilled fillet of beef, dauphinoise potato, sautéed greens, peppercorn butter (GF)

Pan Fried plaice fillet, slow roast potato, confit tomatoes, prawn lemon and asparagus broth (GF)

Roast pepper, aubergine and shallot wellington, rocket and parmesan, red onion and basil salsa (V)

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### Puddings

Bailey's crème brulee, chocolate shells, clotted cream ice cream (GF, V)

Winter berry Eaton mess, vanilla cream. Baby toffee apples (GF, V, VEO)

Apple and cinnamon tart tatin, sweet toffee sauce, crème anglaise (V)

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Coffee & petit fours - 4 course - £59 per head

8pm for dinner. We'll also have live entertainment throughout the evening. Open late.

V= Vegetarian, VE= Vegan, VEO = vegan option, GF = Gluten Free, GFO = Gluten Free option

If you have any allergies or dietary requirements, please advise before ordering.

Please note our kitchen may contain traces of nuts

