



# WIDBROOK

GRANGE

## New Year's Eve Dinner Sample Menu

*Enjoy a fantastic five-course evening meal as part of our 2024 New Year's Eve Gin Party and boutique sleepover*

### Canapés

Goat's cheese, red onion jam (GF/V)

Cured salmon, horseradish toast (GF/DF)

Smoked venison, caramelised onions (GF/DF)

### Entrée

Crispy beef short rib croquettes, pomegranate salad, hoisin honey glaze

### Entremet

Pink champagne sorbet

### Main course

Honey-glazed duck breast, truffled gratin potatoes, butternut squash puree, salt-baked swede, cauliflower rice, five-spice jus (GF)

### Dessert

Dark chocolate mousse, chocolate sponge, cocoa nibs, passion fruit, hazelnut (GF/V)

### To finish

Tea, coffee and petit fours

\*\*\*\*\*

**Allergens and dietary requirements:** *If you have a food allergy, intolerance or coeliac disease, please speak to the staff about the ingredients in your food and drink before you order. Full allergen information is available on request. We cannot guarantee that all our products do not contain traces of nuts or seeds. Fish may contain bones.*

GF = Gluten-free, V = Vegetarian, DF = Dairy free