

**New Year's Eve**

**007**

**Party Menu**



## Starter trio

Pork & cabbage dumpling - BBQ chicken wing 'lollipop' & trout ceviche

~ or ~

Mixed vegetable dumpling - BBQ cauliflower 'lollipop' & Edamame beans

***matched with Dopff & Irion Riesling***

*Aromas of green apple fill the nose, with just a hint of honeyed sweetness. The palate is dry with vibrant citrus flavour followed by some tropical notes, the finish is fresh.*

## Mains

Beef Wellington with pomme purée, green beans and a red wine jus

~ or ~

Mushroom & Bowyers Wellington with pomme purée, tenderstem, & red wine jus

***matched with Chateau Trebiac***

*A beautiful deep red, its bouquet evocative of red berried fruit followed by dark chocolate, then mild spices. Rounded and mellow, delicately balanced between toasty notes and fruit, the palate is chewy with a pleasingly aromatic finish and fine length.*

## Dessert trio

Brownie bite - meringue kiss  
syrup sponge nibble

***matched ~ Doisy Vadrines Sauternes***

*On the nose, fruity aromas such as pineapple and pear mingle with notes of toasted almonds and baked bread with a hint of orange blossom. The palate is intense and fresh, revealing tropical flavours.*

## Cheeseboard

Canterbury cheesemakers;  
Ashmore cheddar - Kentish blue -  
Bowyes ***matched with Taylors LBV Port***  
***& an espresso martini to finish.....***  
***& a glass of Prosecco at midnight !***

## New Year's Eve Dining

### *Three options:*

1 The full menu as opposite complete with matched wines and cocktails £85. (Pre-order required)

2 The same as option 1 but without the wines and cocktails £35. (Pre-order required)

3 The Gatekeeper sharing platter - choose any five starters from our regular menu for £25. (Order on the night)

All meals will be served between 7:30 and 8:30

