



CLAYTON HOTEL

CAMBRIDGE

New Year's Eve Gala Dinner at Clayton Hotel Cambridge

Welcome Glass of Prosecco

Butternut Squash, Rosemary & Coconut Soup *(GF, NF, DF, VE, V)*

Chickpea, Tahini & Hazelnut Terrine, Grilled Pitta Pocket, Dressed Leaves *(GF)*

Parmesan Crusted Salmon & Cod Fishcake, Pickled Baby Onions, Pink Peppercorn Reduction *(NF, DF)*

Slow Braised Dingley Dell Pork Belly, Crushed Peas, Apple & Lime Purée *(GF, NF, DF)*

Pan Seared Fillet Steak, Fondant Potato, Cauliflower & Charred Onion Purée, Tender Steam

Broccoli *(NF, GF)*

King Prawns & Chicken Choux Farci, Braised Fennel, Lobster Bisque *(NF, GF)*

Pan Seared Aylesbury Duck Breast, Tarte Fine of Caramelised Endive, Cherry Purée, Lime & Honey

Roasted Parsnips *(NF)*

Wild Mushroom and Spinach Gateaux, Port Wine Jus, Glazed Baby Carrots, Thyme *(GF, NF, DF, VE, V)*

White Chocolate & Hazelnut Terrine

Baked Lemon & Raspberry Cheesecake, Passionfruit Coulis *(NF)*

Belgian Truffle Brownie Wedge, Rich Chocolate Truffle Torte with Chocolate Brownie Base *(NF)*

Vanilla Pannacotta, Soya Milk, Vanilla Bean *(GF, NF, DF, VE, V)*

Glass of Fizz at Midnight

FOOD ALLERGIES & INTOLERANCES

If you are allergic to any food product, please advise a member of the service team.

All prices include VAT at the current rate.