



HOLBROOK
MANOR & SPA

NEW YEAR'S EVE MENU

31st December 2024

Welcome Glass of Bubbly & Canapes



STARTERS

Salmon Rillettes | GF

Cucumber Ribbons, Mesclun Salad, Dill Caper Dressing

Duck & Orange Pâté | GF

Smoked Duck, Roasted Hazelnut Salad

Somerset Brie Bruschetta | V

Rocket Leaves, Onion Jam, Sundried Tomatoes, Toasted Almonds, Balsamic Syrup

Jerusalem Artichoke & Asparagus Soup | VE, V, DF, GF

All served with Crusty Rolls & Butter



Lemon & Prosecco Sorbet | VE, V, DF, GF

Caramelised Lemon Zest



MAINS

Braised Beef Cheek | DF, GF

Wild Mushrooms, Red Wine & Thyme Gravy

Duo of Lamb

Stuffed Lamb Breast & Panko Breaded Shredded Lamb Croquette, Port & Rosemary Sauce

Fillet of Wild Sea Bass | GF

Beurre Blanc & Samphire

Baked Aubergine Parmigiana | V, GF available

Napolitana Sauce, Toasted Ciabatta & Balsamic Glaze

All served with Seasonal Potatoes and Vegetables



DESSERTS

Dark Chocolate & Salted Caramel Tart | V

Clotted Cream

Passion Fruit Parfait | V

Mango, Passion Fruit Syrup, Chilli & Oatmeal Brittle

Selection of Somerset Cheeses | V, GF available

Chutney, Grapes, Biscuits & Fig

Tropical Fresh Fruit Salad | VE, V, DF, GF

Followed by Coffee & Petit Fours



£79pp with disco until late

V - Vegetarian | VE - Vegan | GF - Gluten Free | DF - Dairy Free

If you require information regarding the presence of **allergens** in any of our foods, **please ask a member of staff** who will be happy to provide this information. Whilst we have protocols in place to address the risk of cross-contamination or removal of bones in our food, **we cannot guarantee** that any product is “**100% Free From**” these after production, supply, and preparation. Because of this, some dishes may need to be modified to fit your specific needs/requirements. **Ask a member of staff for more information.**