

New Year's Eve Ashford International *Menu*

STARTERS

ROASTED CHESTNUT MUSHROOM SOUP (VE) (NGCI)

Tarragon & truffle oil.

CONFIT CHICKEN & PANCETTA TERRINE

Plum chutney, ciabatta shards.

HONEY GLAZED BEETROOT & MOZZARELLA SALAD (V) (NGCI)

Pomegranate molasses dressing.



MAINS

12-HOUR BRAISED BEEF

Beef bon-bon, truffle-scented mash, buttered onion-fried spinach & kale, red wine jus.

BAKED HAKE (NGCI)

Crushed new potatoes, grilled Mediterranean vegetables, romesco sauce.

CURRIED PARSNIP & BUTTERNUT SQUASH WELLINGTON (VE)

Crushed root vegetables, kale, thyme gravy.



DESSERTS

CHOCOLATE & PASSION FRUIT TART (VE) (NGCI)

Chocolate sorbet, mango sauce.

BISCOFF CHEESECAKE (V)

With caramelised banana.

VANILLA PANNA COTTA (V) (NGCI)

Macerated blackberries & raspberries, crushed meringue, blackcurrant sorbet.

COFFEE AND TRUFFLES

(V) suitable for vegetarians (VE) suitable for vegans (VEA) vegan alternative available (NGCI) non gluten containing ingredients. Allergen details: all produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about the ingredients used, please ask a member of the team.

