

New Year's Eve Ashford International *Menu*

STARTERS

ROASTED CHESTNUT MUSHROOM SOUP (VE) (GF)

Tarragon & truffle oil.

CONFIT CHICKEN & PANCETTA TERRINE

Plum chutney, ciabatta shards.

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

Pomegranate molasses dressing.



MAINS

12-HOUR BRAISED BEEF

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

BAKED HAKE (GF)

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) (GF)

Chocolate sorbet, mango sauce.

BISCOFF CHEESECAKE (V)

With caramelised banana.

VANILLA PANNA COTTA (V) (GF)

Macerated blackberries & raspberries, crushed meringue, blackcurrant sorbet.

COFFEE AND TRUFFLES

Allergen details: If you would like information on ingredients within our menu items in relation to allergens and food intolerances including GF, please ask a member of staff who will be happy to assist you. Our food is prepared in a kitchen where nuts, gluten and other known allergens/intolerances may be present. This is a sample menu and may be subject to small changes.

