



★★★★★  
THE OLD GOVERNMENT HOUSE  
HOTEL & SPA



# NEW YEAR'S DAY MENU

£50 per person

Amuse Bouche

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## STARTERS

**CAULIFLOWER AND ALMOND SOUP (v)**

**CHICKEN PARFAIT**

*Apple, date and tamarind chutney, pickled vegetables, Melba toast*

**GIN CURED SALMON**

*Pomegranate pearls, pineapple salsa*

**ROASTED SHALLOT AND ARMAGNAC TARTE TATIN (ve)**

*Swede and Swiss chard fricassée, chestnuts, tomato concassée*

## MAINS

**Your Choice of Roast:**

**Sirloin of Beef**

**Supreme of Chicken**

**Glazed Gammon**

*Roast potatoes, Yorkshire pudding, honey roasted root vegetables, buttered seasonal vegetables, cauliflower cheese, gravy*

**Fillet of Sea Bream**

*Duchesse potato, mussels, white wine and lemon cream sauce*

**Chargrilled Portabello Mushroom (ve)**

*Winter squash purée, roasted peppers, sundried tomatoes*

## DESSERT

**Passion Fruit Tart**

*Burnt meringue, orange sorbet*

**Winter Fruit Crumble (ve)**

*Raspberry sorbet*

**Malva Pudding**

*Rosemary scented custard*

**Artisan Cheeseboard**

*Celery, grapes, seeded cracker, chutney*

(v) vegetarian | (ve) vegan

*If you require information on the allergen content of our food please ask a member of staff and they will be happy to help you.  
Our chefs will be happy to create a selection of dishes especially for our diabetic guests.  
A discretionary 12.5% service charge will be added to all food and beverage bills.*