



THE CHARLESTON

NEW YEARS EVE MENU

£80 PER PERSON



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CANAPÉ'S ON ARRIVAL

Prawn mousse with cured seatrout on a buckwheat blini (GF)

Pork belly bites with burnt apple sauce and micro herbs (GF)

Roast pepper arancini with sun-dried tomato emulsion (GF) (VE)

STARTERS

Smoked duck pastrami, chicken liver parfait, blood orange coulis, swede & nutmeg purée, mulled wine sauce (GF)

Walnut & wild mushroom parfait, baby spinach pancake, tempura mushrooms, blood orange coulis, swede & nutmeg purée, mulled wine sauce (GF) (VE)

FISH COURSE

Soy-brined halibut fillet, topped with cured tuna tartare, wasabi emulsion, Champagne fish sauce, roasted baby carrots and grilled pak choi (GF)

Harissa-spiced baby aubergine, baba ghanoush and yoghurt dressing, roasted baby carrots and grilled pak choi, micro herbs (GF) (VE)

MAIN COURSE

Derbyshire beef Wellington, served with pommes Anna, grilled broccoli and red wine jus (GFa)

Plant-based Wellington served with pommes Anna, grilled broccoli and red wine jus (GFa) (VE)

PRE-DESSERT

Mango tart with coconut sorbet (GFa) (VE)

DESSERT

Dark chocolate mousse, cherry coulis, plum stem ginger & almond frangipane, served with white chocolate crumb and dark cherry sorbet (GF) (VEa)

If you have an allergy or intolerance, please speak to a team member before you order food or drink.

(V) dishes are suitable for a vegetarian diet. (VE) dishes are suitable for a plant-based diet. (VEa) dishes can be adapted to suit a plant-based diet. (GFa) dishes that can be adapted to suit a gluten-free diet. (GF) 'gluten free' - describes foods that contain gluten at a level of no more than 20 parts per million (ppm). Our processes for making gluten-free dishes have been accredited by Coeliac UK.

All prices are inclusive of VAT at 20%