



## NEW YEAR'S EVE

Red Lion Restaurant

Welcome in the new year in style with our indulgent New Year's Eve tasting menu. Be guaranteed a mouth-watering menu across eight delicious and unique courses showcasing the finest produce from the local area. Elevate the experience even further with additional wine pairings to accompany and well and truly welcome the beginning of the new year ahead.

### SAMPLE OF NEW YEAR'S EVE DINNER 2023

Selection of Home-made Breads & Flavoured Butters (V)

Selection of Canapés

Baked Potato & Truffle Velouté (GF/V)

Pressed Walton Lodge Lamb Belly, Mint Salsa Verde, Black Garlic Crumb

OR

Barbecued King Oyster Mushroom, Salsa Verde, Black Garlic Crumb (V)

Curried Monkfish Tail, Cracked Wheat, Squash Purée, Lightly Spiced Mussels (GF)

OR

Curried Cauliflower, Cracked Wheat, Squash Purée, Curry Foam (GF/V)

Walton Lodge Beef Fillet, Potato Pressing, Horseradish Emulsion (GF)

OR

Honey Baked Aubergine, White Bean Cassoulet, Almond Dressing (GF/V)

Mascarpone Parfait, Orange Jelly, Honey Tuille

Dark Chocolate Mousse Cake, Set Yoghurt Cream, Milk Ice Cream



(V) Vegetarian (GF) Gluten-Free (VG) Vegan

All our dishes are freshly prepared and cooked to order, please note that some dishes may have a longer wait time. Please inform a member of our team on arrival of any specific dietary requirements, intolerances or allergies. Some dishes can be adapted, please ask a member of the team who will be delighted to assist you. We regret that we cannot guarantee our dishes are totally nut-free. Thank you, we appreciate your support and custom.