HOTEL MEUDON

# NEW YEAR'S EVE AT MEUDON

## NEW YEARS EVE 6 COURSE MENU

### HAM HOCK & CORNISH GOUDA CROQUETTE

### LOBSTER BISQUE
Black Garlic & Chive Oil, Focaccia

*GFA*

### WARM SOFT SERVED BLACK PUDDING & FIG SCOTCH EGG
Truffle Dip

*DF*

### PORK TENDERLOIN
Sesame Roasted Hispi Cabbage, Gremolata Crumb, White Port & Mustard Sauce

*GFA, DFA*

### CHOCOLATE & ORANGE TREACLE TART
Clotted Cream

### TEA & COFFEE
Petit Fours

*If you are concerned about any food allergies or intolerances, please speak to any member of the team, who will be delighted to assist. All prices are inclusive of VAT. Discretionary gratuity of 10% is added to the total bill and divided fairly between the staff and independently from the business.*

**ALLERGEN CHART**

**GF** - *Gluten Free* | **DF** - *Dairy Free*
**GFA** - *Gluten Free Available* | **DFA** - *Dairy Free Available*
| **V** - *Vegetarian* | **VA** - *Vegan/Vegan Available*

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