

Links Hotel
New Years Eve Dinner 2018

Vegetarian Option

Arrival

Canapés and Bubbly

To Start

Spiced Butternut Squash Velouté
Chive crème fraîche, brioche croutons

Followed By

Roasted Figs and Heritage Beetroot
Parsnip panna cotta, ginger crumb, pea salad, toasted hazelnut dressing

Sorbet

Cassis Sorbet

Main Course

Roasted Leeks and Cheesy Clotted Cream Crown
Roasted roots, tenderstem broccoli and
wild mushroom butter sauce

Dessert

Chef's Delight
Chocolate and orange mousse, raspberry brûlée, ginger and coconut sponge
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Norfolk and British Cheese Board
Home spiced chutney, celery, grapes and biscuits

To Finish

Coffee and Seasonal Petit Fours
