

EST. 1898

THE ORWELL HOTEL

FELIXSTOWE

New Year's Eve Menu £70

A welcome drink of Grandial Brut or Rose

Starters

Carrot orange & coriander soup with crispy red onions

Prawn, crayfish & crab with garlic & tarragon mayonnaise, cantaloupe melon, sour cucumber, gem lettuce & chilled tomato gazpacho

Cured pork shoulder with raspberry vinaigrette, Jerusalem artichoke, hazelnuts and chicory

Mains

Crispy pork belly, with fondant potato, black pudding croquette, caramelised quince puree, braised leek & shallot & cider gravy

Pan fried fillet of trout with brown shrimp & cornichon emulsion, potato croquettes, shaved fennel & clams

Wild mushroom risotto with braised salsify, kale & white onion & parmesan velouté

Desserts

Trio of chocolate mousses, walnut sponge & confit caramelised clementine

Apple tart with rosemary poached pear, vanilla meringue & cider brandy sauce

Chef's favourite cheeses with water biscuits, red grapes, apricot & prosecco chutney & toasted walnuts

Freshly brewed tea & coffee & homemade treats

A glass of Brut Treviso Marsuret Prosecco to toast the New Year

Pre orders due 4 weeks before event date

*If you have any dietary requirements, please make it known on pre ordering.
Please note that all products are prepared in an environment where allergens are present, therefore may contain traces.*