

# Treadwell

## NEW YEAR'S EVE 2024

£195 per person

7pm: Champagne & canapés reception in the fireside snug

7.30pm: 5-Course dinner in Treadwell

10pm: Welcome cocktail and DJ on the Rooftop Bar

12pm: Midnight munchies

## AMUSE-BOUCHE

Confit duck leg croquettes, homemade piccalilli

Contains: celery, dairy, egg, gluten, mustard, sulphites.

## STARTERS

Artichoke bhajis, coconut raita, coriander chutney

Contains: gluten. (gfa)

Prawn & white crab taco, baby gem, Marie Rose sauce

Contains: celery, crustacean, egg, gluten, sulphites. (gfa)

## MAINS

Pepperoni crusted monkfish, kale,  
buttered potatoes, peppercorn tartare sauce

Contains: dairy, egg, fish, gluten, sulphites. (gfa)

Pulled lamb shoulder shepherd's pie,  
bone marrow gravy, greens

Contains: celery, dairy, sulphites.

Rose harissa braised cauliflower, sesame glazed  
carrots, hazelnut romesco

Contains: sesame, sulphites, tree nuts.

## DESSERTS

Apple, cardamom & cinnamon crumble cheesecake  
honey nut crumb

Contains: dairy, tree nuts.

Eggnog brûlée, burnt orange shortbread

Contains: egg, dairy, gluten, sulphites.

## AFTERS

Local cheese plate, crackers, spiced pumpkin chutney

Contains: dairy, gluten, sulphites.