# New Year's Eve
# Gala Dinner 2026

***£140.00 per person including Champagne & canapés on arrival, five course dinner & entertainment***

## *Canapés*

Smoked salmon & cream cheese, pumpernickel bread
*Confit duck & pistachio rillette in Parma ham (GF)
Whipped feta cheese, beetroot, Cheddar sablé

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## *Starter*

Carrot & ginger soup (GF)
Gravlax salmon, fennel & crème fraîche ice cream, cucumber salad (GF)
*Breast of pigeon, game bonbon, celeriac & apple remoulade, hazelnut and black pudding crumb

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## *Intermediate course*

Lobster arancini, lemon & tarragon aioli (GFO)
Butternut squash tortellini, sage butter, Parmesan tuile

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Champagne sorbet (GF)

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## *Mains*

Grilled pavé fillet of halibut, leeks, samphire & spinach, saffron fondant, beurre blanc (GF)
Roasted beef fillet, pommes Anna, green beans, stem broccoli, asparagus & leek, Bearnaise jus (GF)
Sweet potato & truffled goat's cheese pithivier, Jerusalem artichoke puree, grilled asparagus

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## *Desserts*

*Baked chocolate tart, bitter orange & lavender syrup, hazelnut cremeux
*Raspberry & pistachio pavlova, chantilly cream, lemon curd (GF)
Mrs. Temple's Binham Blue, biscuits, red onion & port chutney (GF)

**Please note that food prepared at The Wentworth Hotel may contain the following allergens – gluten, eggs, milk, peanuts, tree nuts, fish, molluscs, crustaceans, soya, celery, sulphites, sesame, mustard and lupin.**
**If you require further information, please ask one of our team.**

**Allergen Key: GF - Gluten Free; V - Vegetarian; VG - Vegan; VGO - Vegan option; GFO - Gluten free option; DFO - Dairy free option; *Contains nuts**