



The Chandos Arms  
**New Year**

*A big celebration is the best way to a good start.*

**NEW YEAR'S EVE MENU | Dinner | £79pp**

*31<sup>st</sup> December 2022/ 1<sup>st</sup> January 2023 - from 6 pm till 1 am | \*pre-order service only*

**Upon arrival**

Bread selection, olive butter, Extra-virgin olive oil and Balsamic Vinegar (VE/GFA) from the house

**Amuse bouche**

*Chef's secret treat*

**Starters**

Cardamom & Carrot, gingerbread croutons (GFA/ VE)

Beetroot carpaccio, salt-baked beetroots, balsamic "caviar" (V/ GF)

Crusted Scallop Thermidor

Honey-glazed Ham hock terrine, roasted apples, quince jelly (DF/ GFA)

**Mains**

Pan-fried Loch Lomond Salmon, Champagne infuse risotto, Applewood smoked cheddar, black truffle (GF)

Vegan deep-fried Schnitzel parmigiana, marinara sauce, plant-based mozzarella, tarragon new potatoes, roast cherry tomatoes (GF/ VE)

*Beef bourguignonne, baby onions, sauté mushrooms, crispy pancetta, horseradish mashed potato, (GF/ DF)*

Sous-vide Lamb rump, minted wine jus, sauteed mushrooms, truffle dauphinoise potatoes, French beans (GF/ DF)

**Pre- Dessert**

Champagne sorbet

**Desserts**

Warm chocolate mud cake, Kirsch red berries, wild strawberry ice cream (GF/ VE)

Vanilla Crème Brulé, citrus shortbread (V/ GF)

Don Pedro, South African boozy Ice-cream dessert (GF/ V)

Mango & lime Cheesecake, popping candy (GF/DF)



**Midnight Cheers with complimentary prosecco**



*[GF] Gluten Free [GFA] Gluten Free Alternative Available [VE] Vegan [V] Vegetarian [DF] Dairy Free [DFA] Dairy Free Available*

*A 12% discretionary service charge will be added to tables of 6 or more, please do not feel obliged to pay this if you don't feel the service warrants it. Please note that all the food we serve is prepared and freshly cooked on-premises. If you have any allergies or queries, please bring them to the attention of our team and we will do our best to accommodate you.*

*-The Chandos Arms -*