



NEW YEAR'S EVE
dinner

PLANT-BASED

St BRIDES
spa hotel



menu

Barti Rum Focaccia 🌿

Herb oil (V)

Smoked Vegetable Aspic 🌿

Celeriac, black garlic emulsion, hazelnuts (V)

Confit Plum Tomato 🌿

Pickled shallots, creamed puy lentils (V)

Cygnets Gin and Elderflower Sorbet 🌿 (V)

Crisp Tofu Steak 🌿

Saffron leeks, roasted onion velouté,
sourdough crisp (V)

Champagne and Mandarin Delice 🌿

Chocolate sorbet, pecan brittle (V)

Freshly Brewed Coffee and Tea 🌿

Petits fours (V)

Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

Gluten Allergy: (B) Barley, (O) Oats, (R) Rye, (SP) Spelt, (W) Wheat | **Nut (Tree Nut) Allergy:** (A) Almonds, (BN) Brazil nuts, (CN) Cashew nuts, (H) Hazelnuts, (PS) Pistachios, (PN) Pecan nuts, (WN) Walnuts

Other Allergy: (C) Celery, (CR) Crustaceans, (D) Dairy/milk, (E) Eggs, (F) Fish, (L) Lupin, (M) Molluscs, (MU) Mustard, (P) Peanuts, (SE) Sesame seeds, (S) Soya, (SD) Sulphur dioxide | **Lifestyle:** 🌿 Plant-based, (V) Vegetarian