

# THE LYTTON

at Chalfont Dene

# NEW YEAR'S EVE

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CHAMPAGNE Gaston Chiquet Selection Cuvée NB Brut

## CANAPÉS

Tamarind duck on mini poppadoms, pickled cucumber (GF)

Goats cheesecake, red onion jam, tempura spring onion (V)

Smoked salmon, avocado, melon & crab toasts (GF)

Chicken liver parfait, apricot chutney (GF)

Smoked salmon blinis, caviar, horseradish & chive crème fraîche

£28.50 per person

ADD TWO COURSE DINNER

## MAINS

Beef wellington, baby vegetables, chateau potatoes, red wine jus

Escalope of wild sea bass with sautéed smoked bacon,  
red chicory, tender stem broccoli, crab hollandaise (GF)

Mediterranean vegetable & goats cheese wellington,  
chateau potatoes, red pepper sauce, seasonal vegetables (V)

## DESSERTS

Chocolate tart, raspberry sorbet (GF) (V)

Sticky toffee pudding, Guinness ice cream (V)

TEA, COFFEE & PETITS FOURS

£50 per person



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(V) Vegetarian | (VE) Vegan | (GF) Gluten Free

Please advise our staff of any allergies or special dietary requirements.

We can help identify suitable dishes for you and provide a list of all dishes containing allergens.