



St Giles House
HOTEL RESTAURANT & SPA

New Years Eve Menu

SUNDAY DECEMBER 31ST
6 COURSE WITH COFFEE | £80.00

Champagne and canapes on arrival.

Wild mushroom veloute
thyme brioche

Vodka cured salmon
cranberry jelly, torched blood orange segments

Yoghurt foam
honeycomb powder

Panfried venison loin
cavolo nero, butternut squash, truffle mash, parmesan crumb
or

Parma ham wrapped monkfish
white bean puree, chorizo jam, crusted potatoes
or

Shallot and salted caramel tarte tatin
chilli ice cream, mixed vegetables

Caramel panna cotta
spiced ginger cake, hazelnut praline
or

Chocolate nemesis
honeycomb, orange cream

Cheese and biscuits
grapes, chutney and celery

Coffee and petit fours

Individual dietary requirements will be catered for. Please ask a member of staff if you require assistance

St Giles House Hotel | 41-45 St Giles St, Norwich NR2 1JR
Reservations: 01603 275180 or email: reception@stgileshousehotel.com

