



BIG BLUE HOTEL

New Year's Eve 2022

Gala Dinner Menu

Sparkling Reception

Duck & Cointreau parfait
spiced clementine chutney, grilled sourdough

Smoked salmon & prawn roulade
caperberry crème fraîche, chive oil

(V) Twice baked Lancashire cheese soufflé
toasted pine nut & red onion marmalade

(VG) Homemade tomato & roasted red pepper soup

(v) Orange sorbet, honeycomb crumb

Rump of beef (served medium)
potato & spinach rosti, port & thyme reduction

Roasted cod steak
chorizo & lemon Arancini bites, herb white wine cream sauce

(v) Whole baked bell pepper
stuffed with quinoa & vegan cheese, tomato & garlic provençal

(V) Assorted Lancashire cheeses
savory biscuits & plum chutney

(V) Dark chocolate & mint brownie
vanilla dairy ice cream

(V) Vanilla cheesecake
strawberry compote

(V) Suitable for vegetarians

(G) Gluten free option available, to be requested at time of placing order.

Fish products may contain bones.

All products are subject to availability. Wherever possible all our products are sourced locally.
Before ordering please advise a member of our team if you have any food intolerances or allergens.