

BLANDY'S

at Inglewood

NEW YEAR'S EVE

FROM 6.30PM

CANAPÉS

Beef fillet tartare cones, wasabi mayonnaise

Smoked salmon roulade, cockle popcorn (GF)

Truffle gougeres (V)

Wild mushroom arancini (V)

Parmesan cheese straws (V)

CHAMPAGNE

Gaston Chiquet Selection Cuvee NB Brut

£28.50 per person

ADD TWO COURSE DINNER

MAINS

Slow roasted rack of lamb, braised shoulder, celeriac roulade, kale & lamb jus

Or

Pan fried chalk stream trout, haricot bean casserole & basil pesto (GF)

DESSERTS

Clementine cheesecake, honeycomb & clementine gel (V)

TEA, COFFEE AND PETITS FOURS

£50 per person

(including champagne & canapés, pre-order only)



(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.