



# FRITTON LAKE

## NEW YEARS EVE MENU | £125 per adult.

50% non-refundable deposit required upon booking with balance due on the day.

Pre-orders required by 16<sup>th</sup> December.

*Select one of each course.*

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Cromer crab fritter, fermented chilli mayonnaise

Spiced beetroot falafel, black garlic & horseradish (v)

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Seared west coast scallops, Jerusalem artichoke, parsnip crisp & pimentón

Pumpkin velouté, pine oil & Alpine gougère (v)

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Chalk stream trout pastrami, Finnish mustard, pickled shallot & sourdough crumb

Fermented honey poached pear, kohlrabi, grain mustard, whipped Blue Monday

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Venison wellington, winter pumpkin, rainbow chard, fondant potato & bitter chocolate

Mushroom wellington, winter pumpkin, rainbow chard, fondant potato & bitter chocolate

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Vanilla bean panna cotta, caramelised apple, oat & hazelnut crumble (n)

Dark chocolate ganache, poached kumquats, lavender cats tongue biscuit

v) = vegetarian; (ve) = vegan; (n) = contains nuts; (gf) = gluten free

Please speak with a member of our team if you have any dietary requirement or questions  
The kitchen handles common allergenic ingredients and we cannot guarantee below trace amounts