

Roasted Tomato & Red Pepper Soup
(v) (gf) (df)

Coquilles Saint-Jaques
Scallops, Mushroom, Creamy White Wine Sauce (gf)

Duck Liver Pate
Cherry & Port Chutney, Melba Toast (gf on request)

Pear & Blue Cheese Salad
Baby Leaf, Walnut Dressing (v) (gf)

Filet Mignon

Centre Cut Filet Mignon, Wild Mushroom Jus, Pont Neuf Potato, Tenderstem Broccoli (gf) (df on request)

Supreme of Chicken

Boulangère Potato, Roasted Baby Carrot, Thyme Jus (gf) (df on request)

Fillet of Lemon Sole

Toasted Almond, Green Beans, Turned New Potato, Dill Beurre Blanc (gf) (df on request)

Mushroom Risotto

Girolle Mushroom, Parmesan Crisp (v) (gf) (df on request)

Apple Tarte Tatin

Brandy Syrup, Vanilla Ice Cream (v)

Classic Crème Brûlée

Shortbread Biscuit (v) (gf on request)

Chocolate Tart

Zesty Blood Orange Sorbet, Orange Reduction(v)

Selection of Cheese

Biscuits, Chutney, Grapes, Celery (gf on request) (v)

Coffee and Petit Fours to Finish

£97.50

Join us in our lounges just before midnight to welcome 2026 with a glass of Prosecco

PASSFORD
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(v) vegetarian (gf) gluten free (df) dairy free

Please make management aware of any allergies or dietary requirements. Some of our range contains nuts and other allergens; traces may be found in other products. If you have any questions about our ingredients, please ask management.