



NEW YEAR'S DINNER GEM HOTELS

STARTERS

Barley, Lentil and Squash Risotto (Vegan)
Served with green salad

Oak-Smoked Scottish Salmon

Served with apple and cream cheese salad, mustard dressing and sourdough toast

MAIN

Roast Norfolk Turkey

Served with sage and onion stuffing, brussels sprouts, honey glazed root vegetables, pigs in blankets, roast potatoes and red wine sauce (cranberry sauce served separate)

Fillet of Spiced Blackened Cod

Served with asparagus, baby courgettes, parmentier potatoes, served with lemon oil Cumin

Nut & Vegetable Wellington (Vegan)

Served with honey glazed root vegetables and a chunky tomato sauce

DESSERTS

Traditional Christmas pudding
Served with brandy sauce

Chocolate & Gingerbread Brownie (Vegan)

Hand finished with lashings of rich chocolate drizzle and crystallised ginger pieces

Tea or Coffee

Enhance your event with wine upgrades, drink packages, DJ, Disco & entertainment (Ask your Event Manager for more details)

To book call 020 8138 4000 or email events@gemhotels.com

Terms and Conditions

All prices, inclusive of VAT and are subject to minimum numbers. Food and drink choices, dietary requirements and other request must be confirmed to the hotel no later than 7 days prior to the start date of the Event.

We strictly follow the COVID-19 Government guidelines.