

## Order Form

Please use this form for parties of 10 or under – please either email back to us or bring it into the bar with a £10 deposit per person. Please note, all pre orders must be back with us 14 days prior to the event.

For larger groups or parties, please contact us directly and our experienced team will help manage your booking.

Email: [bingham@giltcafe.bar](mailto:bingham@giltcafe.bar) or call: 01949 482095

Name: ..... Surname: .....

Email: ..... Arrival Time: 7pm

Contact No: ..... First Course Served Time: 7:45pm

Group Size: .....

Guest Name	Scallops	Soup	Terrine	Carpaccio	Duck Breast	Chicken Supreme	Risotto	Sea Bass	Chocolate Torte	Crème Brulee	Poached Pears	Cheeseboard
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All our food is prepared in a kitchen where nuts and other allergens are present, we have indicated on our menu where items are Vegetarian (v) Vegan (ve) Gluten Free (gf) or can be made Gluten Free (gf\*) but if you, or any of your party, has an allergy or intolerance, please inform us at the time of booking so we can ensure our ingredients will be adjusted accordingly.

Gilt  
BINGHAM

FIVE  
FOUR  
THREE  
TWO  
ONE

New Year's Eve  
2023

## New Year's Eve 2023

Join us at Gilt Bingham for an extra special New Year's Eve including fizz on arrival and canapés, an exceptional three course dining experience. We're joined by the soulful sounds of Dan Chapman to bring us into the new year.

### Order of Events

Doors Open at 7pm

Prosecco and Canapés on Arrival

3 Course Dining Experience  
(first course at 7:45pm)

Live Music from Dan Chapman

After Dinner Dessert Canapés

### Book Now



Scan the QR code to book online

Tel: 01949 482 095

Email: [bingham@giltcafe.bar](mailto:bingham@giltcafe.bar)

## New Year's Eve Menu

### Starters

#### Scallops (gf)

Curried parsnip purée, pomegranate seeds and parsnip crisp

#### Cream of Butternut Squash Soup (v) (gf\*)

Chives, toasted pumpkin seeds and garlic herb croutons

#### Ham Hock & Chicken Terrine (gf\*)

Piccalilli and sourdough crostini

#### Beetroot Carpaccio (v) (gf)

Goats cheese walnut whip

### Mains

#### Lavender Spiced Duck Breast (gf)

Roasted beetroot and sweet potato, crispy kale and a ruby port sauce

#### Chicken Supreme (gf)

Pomme purée, caramelised shallots, tenderstem broccoli and a tarragon jus

#### Bubble and Squeak Risotto (v)

Crispy duck egg and truffle oil

#### Pan-fried Seabass (gf\*)

Sautéed potatoes, runner beans, celeriac purée

### Desserts

#### Chocolate Torte (v)

Rum infused raisins and clotted cream

#### Crème Brûlée (v) (gf\*)

Brandy poached raspberries and a shortbread biscuit

#### Spiced Poached Pears (v) (gf)

Belgian chocolate sauce and vanilla ice cream

#### Local Artisan Cheeseboard (gf\*)

Spiced apple chutney, celery, grapes, crackers

### After Dinner

Choice of Barista Coffee and Petit Fours

£60pp