



NEW YEARS EVE MENU

£ 29.95

STARTERS

Sauté chicken livers, smoked bacon & black pudding nested on saladette, drizzled with a red wine syrup
Trio of smoked fish (salmon, trout & mackerel), with a chervil cream, on a dressed cucumber & rocket salad
Beetroot & goats cheese stack accompanied with a red onion marmalade, finished with a balsamic reduction (V)
Layered game terrine of pheasant & partridge, with herbs & port, accompanied by a rich grape chutney
Light chilli spiced tempura battered tiger prawns, with a honey, ginger & sweet chilli soy sauce dip

MIDDLE COURSE

Roasted vine tomato soup, drizzled with a pesto cream (V)
or
Lemon & champagne sorbet

MAIN COURSES

Roast salmon steak, glazed with honey, set on egg noodles with grilled chorizo sausage, finished with toasted sesame seeds
Rack of lamb surrounded by a redcurrant & rosemary jus, finished with parsnip crisps
Medallions of venison, set on a bed of wild mushrooms, finished with a balsamic glaze
Honey roast duck breast surrounded by a grand mariner & orange sauce
Gruyere cheese, caramelised onion & spinach tart, drizzled with a duo of oils (V)
All the above are served with a selection of fresh vegetables

DESSERTS

White chocolate parfait, with a dark Belgium chocolate sauce, served with a red berry salad
Pear, almond & chocolate sponge served warm, with a cool crème anglaise
Light choux pastry filled with Chantilly cream & fresh winter berries
Pavlova layered with a champagne and pistachio cream
A selection of fine cheeses to suit your taste trimmed with a fruit garnish and a selection of savoury biscuits.

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Freshly ground coffee & homemade chocolate truffles