

New Year's Eve Menu 2019

Parsnip Soup (V)

Truffle Oil, Parsnip Crisp

Tempura Prawns

Pumpkin Gnocchi, Tomato Fondue

Scallops

Spinach Sauce, Romanesco

Pigeon

Carrot Purée, Cèpes, Mange Tout

Goats Cheese Salad

Parma Ham, Beetroot

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Lemon Sorbet

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Fillet of Beef

Cauliflower Purée, Beans, Mushrooms, Veal Jus

Duck

Jerusalem Artichoke, Pearl Onions, Plum Sauce

Lamb Cutlets

Kale, Chickpeas, Carrot Purée, Lamb Jus

Sea Bass

Jersey Potatoes, Capers, Fish Velouté

Filo Parcel (V)

Caramelised Onions, Brie, Pesto Cream Sauce

All main courses served with a selection of seasonal vegetables and roast potatoes

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Chocolate Pavé

Strawberry Ice Cream, Blueberries, Crumble

Lemongrass Pana Cotta

Red Fruit Compote, Flaked Almonds

Poached Pear

Walnut, Red Wine Sauce, Vanilla Ice Cream

Lemon Meringue Pie

Lemon Sorbet, Lemon Syrup

Selection of English & Continental Cheeses

Grapes, Celery & Biscuits

Tea/Coffee & Petit Fours

£92.00 per person, including VAT

A discretionary 12% Service Charge will be added to your final bill.

A non-refundable deposit of £50.00 per person is required at the time of booking. Full payment is required by 1st December 2019