

New Year's Eve Menu 2018

Spicy Tomato Soup (V)

Basil Oil

Scallops

Celeriac Purée, Apple, Lemon Balm Cress

Pigeon

Baby Beetroot, Pak Choi, Pistachio

Chicken & Black Pudding Terrine

Piccalilli, Toasted Hazelnuts

Grilled Vegetable Terrine (V)

Pesto Oil

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Grand Marnier Sorbet

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Rack of Lamb

Fondant Potato, Red Pepper Salsa

Fillet of Beef

Pommes Anna, Mushroom Purée, Baby Carrots

Halibut

Mussels, Clams, Spinach, Herb Butter

Venison

Celeriac Purée, Mushroom, Baby Beetroot, Shallots

Goats Cheese Pave (V)

Pan-fried Potatoes, Almonds

All Main Course Served with a selection of Seasonal Vegetables & Potatoes

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Strawberry Parfait

Strawberry Coulis, Mixed Berry Confit

Apple tart Tatin

Caramel Sauce, Vanilla Ice Cream

Passion Fruit Cheese Cake

Passion Fruit Sorbet

Chocolate Delice

Chocolate Ice Cream

Selection of English & Continental Cheeses

Grapes, Celery, Biscuits

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Tea/Coffee, Mince Pies & Petits 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 2018