

New Years Eve Menu



To Begin

Amuse Bouche

Starters

Sautéed Garlic King Prawns

Rocket Lettuce, Sweet Onions, King Prawns coated in Garlic Butter Sauce

Beetroot & Goats Cheese Salad

Baked Goats Cheese, Mixed Leaves, Organic Beetroot, Honey Mustard Dressing

Roasted Winter Vegetable Soup

Selection of Breads

Duck Liver Parfait

Toasted Crostini, Redcurrant Jelly

Thyme and Rosemary Marinated Pork Belly

Cinnamon and Apple Puree, Caramelised Sweet Onion

Main Event

Pan Fried Fillet of Halibut

Charred Celeriac, Roast Fish Velouté, Finnish with Poached Clams

8oz Fillet Steak

Sautéed Garlic Potatoes, Trio of Peppercorn Sauce

Crisp Roast Boneless Duck

Flamed Brandy and Plum Sauce, Grilled Courgettes

Wild Venison Steak

Squash Puree, Tobacco Onions, Poached Baby Pear, Classic Gravy

Mature Cheddar & Portobello Mushroom Pappardelle

Brandy Cream Sauce, Topped with Mature Cheddar & Crushed Walnuts

To Finish

Assiette of Desserts

Chefs Trio of Desserts

Tea & Coffee Served

