

New Year's Eve Evening Menu

A Selection of Canapés

Amuse Bouche

Beef and Red Wine Consommé

Potage of Seafood and Shellfish

with Ginger and Lemon Grass

Pressed Pork Shoulder

with Black Pudding, Glazed Onion and Port Vinegar

Wild Mushroom and Ricotta Ravioli

with Spinach and Tarragon

Slow Cooked Sea Trout

with Mouli Radish and Coriander Foam

Gin and Tonic Sorbet

Roast Beef Fillet

with Fondant Potato, Kale and Squash with Thyme Jus

Pheasant Breast and Glazed Thigh

with Shallot Marmalade and Rosti Potato

Baked Halibut

with Bok Choi, Chive Potato and Lemon Butter

Roast Squash

with Walnuts, Goats Cheese and Bulgar Wheat

White Chocolate Parfait

with Passion Fruit Purée and Pineapple

Dark Chocolate Torte

with Hazelnut Ice Cream, Mascarpone Cream and Praline

Apple Pannacotta

with Caramel Ice Cream and Apple Tart Tatin

Selection of British Cheese

with Grape Chutney and Wafers

Coffee and Petit Fours