

NEW YEAR'S EVE

Evening Menu

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 English Cheese

with Grape Chutney and Wafers

.....

Freshly Ground Coffee

with Petite Fours

£80.00 per person (non residents welcome)

May contain traces of allergens

