

NEW YEAR'S EVE DINNER

CHEF'S SELECTION OF CANAPÉS ON ARRIVAL

BAKED ARTISAN ROLLS (v)

Smoked Sea Salt & Local Butter

SWEET POTATO & RED LENTIL SOUP (v)

Finished with Chive Crème Fraiche

KING PRAWN & AVOCADO

Filo Cups, Red Onion, Tomato & Chive
Relish with Basil & Lemon Oil

PRESSING OF HAM HOCK & PEA TERRINE

Port Jelly with Tomato & Plum
Pickle with Toasted Granary

GRILLED CROTTIN OF GOATS CHEESE (v)

On a Lambs Lettuce, Apple & Walnut
Salad with Cranberry Dressing

ASIAN CONFIT OF DUCK

Crispy Leg with Pak Choi & a Chilli,
Sesame & Sweet Soy Drizzle

PANCETTA WRAPPED SUPREME OF CHICKEN

Presented with Rosemary & Thyme Roasted
Fondant Potato, Fine Beans, Stock Pot
Carrots & a Shallot Soubise Sauce

FILET MIGNON MEDALLIONS

Served Pink, with Dauphinoise Potatoes, Honey & Thyme
Roasted Roots, Crispy Onions & Rich Merlot Jus

PAN FRIED FILLET OF SEA BASS

With Lemon & Caper Crushed Potatoes, Chargrilled
Asparagus & Crayfish Butter Sauce

CAMEMBERT & BEETROOT TART (v)

With Crushed Sweet Potato, Steamed Greens, Toasted
Pumpkin Seeds & a Red Currant Glaze

CHEF'S ASIETTE OF DESSERT

MACARONS