



NEW YEAR'S EVE MENU

STARTERS

French onion soup (v)
toasted Parmesan crostini

Pan-seared scallops
chorizo sausage, cauliflower and vanilla puree
with walnuts

Warm chicken liver
flambéed in brandy with bacon
and wild mushroom salad

Grilled goat's cheese salad (v)
roasted beetroot, pine nuts and truffle oil

MAINS

Cannon of lamb with basil and Parma ham
wrapped in filo pastry and served with
fondant potato, curly kale and rosemary jus

Pan-fried fillet of beef with Norbury Blue cheese
dauphinoise potatoes, buttered green beans
and wild mushroom sauce

Baked Portobello mushroom (v)
filled with baby spinach, pine nuts, red onion
and goat's cheese, with celeriac rosti potato
and rocket Parmesan salad

Roast cod fillet
wrapped in pancetta with Charlotte potatoes,
anchovies, sun-blushed tomatoes, olives and basil oil

Herb-roasted breast of pheasant
wild rice stuffing, sautéed spinach with
tomato and tarragon red wine jus

DESSERTS

Baileys, vanilla and raspberry crème brûlée
shortbread biscuit

Dark chocolate cheesecake
raspberry sorbet

Warm pecan tart
vanilla ice cream

Peach melba
vanilla ice cream, raspberry compote
and toasted almonds

OPTIONAL CHEESE COURSE

Selection of English cheese
artisan crackers, homemade chutney,
celery and grapes
(£5 supplement)

£48.95