

New Years Eve

£65.00 per person

Includes a glass of Prosecco on arrival,
VAT @ 20%, disco and party poppers.

Please note the minimum age for this
function is 14 years old.

Arrival: 19:00 for 19:30 sit down

Function finishes 1:00 am.

Various Canapes with a glass of prosecco

STARTERS

Confit duck ballotine with kumquat chutney, charcoal brioche and chicory salad, orange dressing

Scallops ravioli with fish consommé, clams, samphire and pearls of vegetables

Grilled asparagus, poached quail eggs and wild mushrooms with homemade crackers

Foie gras ballotine with crispy brioche, figs chutney and champagne dressing, lamb lettuce salad

Salted cod nicoise with lemon dressing and iceberg croutes

Pimms Sorbet

MAIN COURSE

Confit goose legs with dauphinoise potatoes, red cabbage puree and french beans wrapped in parma ham, port wine reduction

Lobster thermidor with romanesco puree, topped with cherry tomatoes and parmesan and champagne sauce

Lamb canon with kidney dumplings roulade, wild garlic puree, potatoes involtini stuffed with mint and goats cheese, lamb jus

Venison fillet with black linguini papillote, baby vegetables and dark chocolate sauce

Roast beef tomatoes stuffed with aubergines caviar, topped with grilled asparagus, kale, sugarsnaps and melted stilton cheese, sauce vierge

DESSERTS

White chocolate custard trifle and passion fruit coulis

Amaretto tiramisu with pineapple sorbet

Champagne posset with crumble pistachio biscotti and frozen berries

Chocolate fondant with vanilla ice cream

Rhubarb, plum and cherry crumble with crème anglaise

Tea and Coffee