

New Year Eve Menu 2019

£69.00 per head

£64.00 per head for group bookings of 10 or more

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

Pheasant and partridge terrine with apple and celeriac remoulade, black rye bread croutes, red beetroot puree and micro sorrel salad

Tiger prawn cocktail with cucumber spaghetti, guacamole and iceberg lettuce salad, salmon caviar and micro fennel

Beef carpaccio with red and yellow chicory, pinenuts, rocket, shaved parmesan and aged balsamic vinegar reduction

Tomato and red pepper consommé with mozzarella bocconcini dumplings and micro red basil (v) (vegan without mozzarella)

Rabbit and smoked pancetta rilette with quail eggs crumble and pink lady apple terrine

Pimms Sorbet

MAIN COURSE

Confit duck legs with Normandy potatoes, poached salsify wrapped with smoked goose breast, brussels sprouts puree, green beans parcel and port wine jus

Herb crusted lamb rack with feta spinach potato roulade, rainbow heritage carrots and pickled baby turnips topped with lamb red wine jus

Iberico pork tenderloin with Mediterranean vegetables, giant couscous, grilled asparagus and chimichurri sauce

Brill roullade with red pepper risotto, roast cherry tomato and citrus kale topped with crab meunier sauce

Aubergine Imam Bayildi with spicy lentils and a feta cheese sauce (v)

DESSERTS

Champagne cream diamonds with orange chocolate mousse and white chocolate couvertures

Molten chocolate cake with fondant centre and passion fruit sorbet

Caramelised cherry brulee, white raspberry and walnuts tuille

Irish cream tiramisu with chocolate coffee beans

Blueberry tart with honeycomb and lavender sauce

