



New Years Eve

Glass of Biscardo prosecco

Canapes

STARTERS

Homemade soup of the day with fresh warm bread (GFA)

Chicken liver parfait, spiced fruit chutney, ciabatta crostini's (GFA)

Crispy panko crumbed Camembert, poached pear, walnut granola and frisée salad, reduced balsamic (V)

Pan fried scallops, cauliflower textures, hazelnut butter (GFA)

MAIN COURSE

Honey roasted duck breast, five spice Fondant potato, cavolo Nero, caramelised shallots, red wine and port reduction (GFA)

Salmon fillet cooked with chorizo, peppers and tomato, saffron and paprika potato croquettes, garlic green beans (GFA)

Beetroot, shallot and goats cheese tart tatin, squash velouté, roasted chestnuts, rocket and pine nuts (V)

Slow roasted belly of pork, potato, celeriac and roasted garlic mash, black pudding, caramelised apple, cider and sage reduction (GFA)

Tournedos Rossini

7oz fillet of beef, served on ciabatta crostini topped with chicken liver parfait, white truffle pomme puree, wilted spinach chantenay carrots, Madeira wine sauce

DESSERT

Lemon Assiette

Lemon meringue pie, lemon cheesecake, lemon sorbet, jelly and sherbet

Chocolate delice with coffee ice cream and caramelised white chocolate (GFA)

Pannetonne bread and butter pudding with creme Anglaise

Cheese Slate

Selection of cheese, biscuits, celery and chutney (GFA)

(Other gluten free desserts are available)

