

NEW YEARS EVE 2017

Pre-dinner glass of champagne & canapes



Chef's amuse bouche



Starters

Minestrone soup, fresh bread

Beef carpaccio, beetroot puree, horseradish

Seared scallops, lobster claw polenta, lobster bisque gel

Mediterranean spiced tomato terrine, basil oil, toasted pine nuts



Mains

28 day dry aged rib of beef, horseradish cream, dauphinoise potatoes, confit heritage carrots, pan fried greens

Pan fried duck breast, spinach & nettle gnocchi, braised root vegetables, ruby port jus

Goats cheese & beetroot wellington, garlic & thyme crust, roast potatoes, heritage carrots, vegetable and cranberry jus

Elderflower brined halibut seafood paella, sea vegetables, squid ink crumble



Puddings

Chocolate nemesis, cherry ice cream, gingerbread crumb

Orange & cranberry pavlova, blood orange gel

Banoffee cheesecake, caramelised banana, toffee sauce



Winter cheese board



Tea & coffee



Champagne at midnight



£90 per person