

## New Years Eve Menu 2019

French Onion Soup topped with Gruyere Cheese Crustini

Camembert & Red Onion Tart with Rocket and Herbs,  
Prosecco, Cream and Chive Sauce

Chicken Liver Pate, Toasted Sourdough and Red Onion Marmalade

Crab Tian with Mixed Lemon and Herb Crème Fraiche

Chicken Satay, Asian Vegetable Salad with Hot and Sour Dressing

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Roast Guinea Fowl Breast, Creamed Cabbage with Carrot, Shallot,  
Red Wine and Bacon Sauce

Beef Wellington - Sirloin Steak with Mushroom Duxelle, Chicken Mousse and Parma  
Ham; Wrapped in Pastry with a Silver Skin Onion and Red Wine Jus  
(Served Medium)

Roast Bream Fillet, Prawn and Saffron Risotto, Mange Tout & Romesco

Fanned Rump of Local Lamb, Pea & Mint Puree, Thyme Scented Jus

Wild Mushroom Tart with Celeriac Puree,  
Lord of the Hundreds & Balsamic Glaze

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Layered Yuzu & Vanilla Panna Cotta, Satsuma Caviar, Jasmine Micro Sponge,  
White Chocolate Espuma, Mango Curd

Roasted Peanut & Salted Caramel Parfait, Trapiche Chocolate Sauce, Honeycomb,  
Vanilla Foam, Nut Brittle

Layered Chocolate & Raspberry Terrine, Lime & Vodka Gel, Vanilla Crème Anglaise

Key Lime Mousse, Matcha Sponge, Confit Lemon Gel, Raspberry Coulis

Chefs Selection of Local Cheese and Biscuits  
with Homemade Apple and Cranberry Chutney

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Freshly Brewed Tea & Coffee

£49.50 (Bar)

£59.50 (Restaurant & Brasserie)

A non-refundable deposit of £30.00 per person is required when confirming your booking.  
Credit card details will be required when confirming reservations, as any cancellations without 48 hours prior  
notice must be paid for in full.

A 10% service charge will be added to your bill.