

New Year's Eve

To Start

Fillet of Beef Carpaccio

deep fried capers, parmesan, aged balsamic and granary bread

Cheesy Spring Onion Soufflé

petit salad with tomato jam

Smoked Salmon and Crab Cocktail

cucumber, shredded romaine hearts, corn, tomatoes, boiled egg and a lemon dressing

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Main Course

Beef Wellington

roasted vegetables, roasted Parmentier potatoes with red wine sauce

Pan-Fried Halibut

mussels, prawn, tomato concasse nage, crushed potatoes with spinach and winter green vegetables

Wild Rice and Mushroom Stuffed Aubergine

roasted potatoes and roasted vegetables

Confit of Duck Leg

white butterbean cassoulet, savoy & pancetta and Parmentier potatoes, crispy shallot ring and a port sauce

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Dessert

Bailey & Brownie Parfait

Crème Brulé

Chocolate Fondant

vanilla ice cream and strawberry compote

2 Courses £38

3 Courses £49

