

# 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**

