

New Years Eve Menu 2018

Starters

Pan Seared Scallops (GF)

Truffle cauliflower puree, charred cauliflower & roasted hazelnuts

Shredded Duck Croquette

Plum puree roast plum segments & pickled plum

Smoked Goats Cheese Mousse (GFA)

Red onion & lavender marmalade, croutes

Homemade Brussel Sprout & Cheddar Soup (GFA)

Served with warm bread



Champagne Sorbet (GF)



Mains

Fillet of Beef Wellington

Duchess potatoes, baby glazed carrots, green beans, red wine jus

Pan Fried Chicken Breast (GF)

Dauphinoise potatoes, tender stem broccoli, green beans & a wild mushroom cream sauce

Pan Fried Gnocchi

Spinach, baby leeks & blue cheese sauce

Trio of Fish (GF)

Pan Fried Hake on celeriac puree and pickled fennel
Poached Salmon infused with green tea, sweet potato puree
Trio of Scallops, minted pea puree, scallop cream



Lemon Posset (GF)



Desserts

Crème Brulee (GF)

Mint & pink peppercorn

Assiette of Chocolate Desserts (GFA)

Chocolate mousse, chocolate fondant & chocolate brownie

Sloe Gin & Plum Crumble

Served with custard

Raspberry Cheesecake

White chocolate & Baileys jelly

Allergies & Intolerances - All our food is freshly homemade using a variety of ingredients, if you have an allergy or intolerance to specific foods we can give advice on which foods to avoid, please ask a member of staff.

Some of our food may come from suppliers who have nuts in their factories.

GF: Gluten Free | **GFA:** Gluten Free Available | **V:** Vegetarian | **N:** Contains Nuts