

NEW YEARS EVE 2017

A GLASS OF PROSECCO ON ARRIVAL



1. Amuse bouche

Gazpacho

2. Starters

Goats cheese grilled with honey, pesto and red onion

marmalade and pine nuts

Seared scallops wrapped in pancetta with sweet chilli and sour cream

Confit duck leg with soya, ginger and sesame

3. Mains

Chateau Briand (for 2) -

£10 Supplement per person

With bernaise sauce. homemade chips, sautéed garlic mushrooms, baby carrots and fine beans wrapped in bacon

Trio of fish fillets with prawn, parsley and caper butter and crushed new potatoes

Cornfed chicken breast with wild mushrooms served with a white wine and mushroom cream sauce

Spinach and Parmesan tart with chargrilled baby leeks & tomato and roast pepper compot, fine beans, baby carrots and new potatoes

4. Desserts

Clotted Cream and blueberry Soufflé with a fruit coulis

Poached Pear with Salted Caramel icecream

Chestnut Parfait

5. Cheese board

3 cheese and biscuits with chutneys and fruit

6. To finish

Coffee and homemade petit fours

6 courses £69.95

