



New Years Eve 2018

Mixed homemade breads and olives with balsamic dipping oil (v)

Amuse Bouche of cucumber and dill soup (v)

Pea and mint soup topped with croutons (v)

Chorizo scotch egg, saffron aioli and asparagus spears

Parmesan and white truffle souffle

Seared scallop, tempura prawns and crispy calamari with butternut and honey puree and sweet chilli & lime sauce

Blood orange sorbet

Fillet of beef with field mushrooms, roasted vine tomatoes, hand cut chips and bearnaise sauce

Wild mushroom wellington with roasted baby vegetables and a rich Madeira sauce

Grilled whole sole with seagrass, crayfish tails and sauce vierge

Marinated lamb rump with sautéed kale and celeriac, dauphinoise potatoes and a minted jus

*Trio of citrus desserts
(lemon posset, citrus iced parfait, lemon meringue pie)*

White chocolate and champagne fondue with dipping goodies

Praline filled profiteroles with bourbon toffee sauce and toasted almonds

Cheese board with celery, chutney and biscuits

Cafetiere of freshly ground coffee

Set dinner £65.00