

New Year's Eve Menu

Amuse Bouche

Feta Arancini (V), Tomato Ragu

Bread & Olives

Duo of White & Brown Loaf, Stone Baked Focaccia & Marinated Olives

To Start

Duck & Orange Terrine, Apple Cider Chutney, Bread Thins & Petit Salad

*Heritage Tomato Salad (Ve), Buffalo Burrata, Red Pepper Tapenade,
Balsamic Pearls & Basil Oil*

Smoked Salmon Gravlax, Candied Beets & Goats Curd

Roast Cauliflower (V), Cardamom Seeds & Black Truffle Oil

For Main

Roast Fillet of Beef, Dauphinoise Potatoes, Wilted Spinach & Forestiere Sauce

Roast Chicken Breast, Fondant Potato, Baby Carrots & Red Wine Jus

Salmon, Cod, Mussels & Cockles Fish Pie, Seasonal Vegetables

Pumpkin & Sage Tortelloni (Ve), Alfredo Sauce & Toasted Pumpkin Seeds

Something Sweet

Warm Chocolate Lava Cake, Caramel Ice Cream & Orange Wafer

Tiramisu, Chocolate & Cherry Biscotti

Iced Banana Parfait, Chocolate Mousse, Peanut Brittle & Honeycomb Leaf Tuille

Panna Cotta, Champagne Infused Strawberries

Selection of Homemade Sorbets (Ve)

For Midnight

Glass of Prosecco

To Follow

Sharing Board of Continental Cheeses with Homemade Chutney & Biscuits

To Finish

Coffee

