

New Year's Eve Dinner Menu 2018

Starters

Carrot, apple & ginger soup
Porcini garlic thyme bruschetta

Seared Rum Vanilla Scallops
Prawn avocado, beetroot puree, micro herbs

Chestnut, Leek & Mushroom Tartlet
Baby leaves & walnut dressing

Sorbet

Fresh Strawberry Granita

Main course

Spatchcock Poussin
Stuffed with mushroom, tarragon & sundried tomato
Roasted root vegetables, fondant potato & garlic herb butter

Braised lamb rump
Roasted root vegetables, fondant potato, rosemary & redcurrant sauce

Olive Crusted Hake & Chorizo
Creamed potatoes, kale, baby carrots & tomato fondue

Melty Vegetarian Wellington
Seasonal vegetables, crispy roast potatoes

Dessert

Caramel chocolate box
Chocolate soil, caramel cream, candid walnuts

Mango & Passion Fruit Bavaois
Fruit choux buns, fruity whipped cream

Selection of British & Continental Cheeses
Apple chutney & Honey

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Freshly brewed coffee and