



NEW YEARS EVE 2018

£65.00 per person

Glass of Prosecco

Duck, Pork and Pheasant Terrine

Our chef's home-made terrine of duck, pork and pheasant flavored with port.
Served with redcurrant and onion marmalade and toasted ciabatta.

Pan Fried King Prawns

Served on a bed of rocket with a chilli and lime dressing.

Trio of Melon with Exotic Fruits and Mango Sorbet

Slices of galia and cantaloupe melon colorfully arranged with exotic fruits and mango sorbet.

Roast Lamb Cutlets

Served with dauphinoise potatoes, pea puree and rosemary jus.

Fillet of Beef

A prime 8oz English fillet steak, pan fried with crushed black peppercorns,
served with a cream, black pepper and brandy sauce.

Fillet of Sea Bass with Lobster Bisque

A fillet of sea bass gently poached in white wine and fish stock,
served with lemon risotto and lobster bisque.

Cannelloni with Ricotta, Spinach and Goats Cheese

Cannelloni pasta stuffed with delicious ricotta cheese, complimented by a rich spinach,
goat cheese and white wine cream sauce

Chicken in Tarragon Sauce with a Mushroom Stuffing

A tender whole chicken breast, stuffed with field mushrooms,
served with a herb tarragon sauce.

Served with Seasonal Vegetables and a selection of Potatoes

Banana and Toffee Sponge Pudding

A lovely banana sponge dessert topped with warm toffee sauce,
served with creamy custard.

Chocolate and Raspberry Meringue

A light crisp meringue layered with chocolate ice cream, raspberries and cream,
dusted with chocolate and served with raspberry coulis.

English and Continental Cheeses

A selection of English and Continental cheeses, served with mixed cheese biscuits and celery.

Fresh Ground Coffee with Petit Fours

