

New Years Eve Menu

Cappuccino of White Bean Soup with Smoked Duck & White Truffle Oil
Chilled Half Lobster on a bed of Lambs Lettuce, Red Onion & Green Beans
Sautéed Foie Gras on Toasted Brioche with crispy Parsnip Ribbons
Fig, Pear & Onion Marmalade Tartoise with Watercress & a Honey &
Mustard dressing

Neaps & Tatties with a nip of Whiskey

Iced Sorbet

Millefeuille of Beef Fillet & Parsnip topped with Crispy Celeriac in a Shallot
& Red Wine Sauce, served with Chateau Potatoes & Baby Carrots
Fillet of Dover Sole Baked in Pernod Cream & Parmesan finished with
Truffle Oil & Pink Oyster Mushrooms
Jambonette of Guinea Fowl stuffed with Apricots and served on a Potato
Rosti with a Button Mushroom & Baby Onion Sauce
Asparagus & Mediterranean Vegetables with Pecorino Shortbread

Citrus Fruits set in Champagne Jelly with a Puree of Passion Fruit
Assiette of Desserts (to share)

Twice Cooked Passion Fruit Soufflé with Crème Anglaise
Cheese & Biscuits

Coffee & Mince Pies

£70.00 per Adult
£35.00 per Child (age 12 and under)