



New Year's Eve Menu

£90.00 pp

DJ from 9.30pm – 12.30am



Enjoy your Welcome Cocktail

Amuse Bouche

Shot of Watercress & Spinach Soup (v)

Smoked Salmon & Cream Cheese Crostini

Starters

Lightly Spiced Parsnip Soup with Warm Sourdough Bread (V)

Potted Duck Liver Parfait with Cranberry, Red Onion & Physalis Chutney & Sourdough Shavings

Smoked Ham Hock & Mature Cheddar Arancini with Sour Cream &
a Honey & Mustard Sauce

Roasted Candy Beetroot, Goats Cheese, Orange Segments & Micro Cress Salad with a Sweet Balsamic Glaze (V)

Remise En Bouche

Lemon Sorbet (v)

Mains

Pan Seared Duck Breast served with Dauphinoise Potatoes, Cauliflower Puree, Seasonal Vegetables
& a Blackberry & Ruby Port Jus

Roasted Garlic & Butternut Squash Risotto with Toasted Pumpkin Seeds, Cropwell Bishop Stilton & finished with Crème Fraiche
(GF) (V)

Pan Seared Seabass Fillet with Butternut Squash Puree, Lyonnaise New Potatoes,
Seasonal Veg & a Burnt Butter & Caper Sauce

Ballotine of Chicken stuffed with Porcini Mushroom & wrapped in Pancetta, served with Seasonal
Vegetables & a Rich Madeira & Porcini Jus

Desserts

Dark Chocolate Truffles with a White Chocolate Ganache & crushed Hazelnuts

Raspberry Crème Brulee with Pistachio & Coriander Seed Biscuits

Baked Strawberry Cheesecake with Strawberry Coulis & Vanilla Ice Cream

Selection of Ice Creams & Sorbets

Petit Four

Selection of Biscuits & Pastries

Glass of Bubbly at Midnight

Pre-order is essential, a £25.00 pp non-refundable deposit is required to confirm the booking.