



# New Year's Eve Menu 2018

Arrival: 19:30 | Seating: 20:00 | £40 per person

A glass of Prosecco accompanied by hot & cold canapes



## Roasted Red Pepper & Cherry Tomato Soup (V)

Finished with ciabatta croutons, chive snippets, crème fraiche

## Lobster & King Crab Salad (GF)

Crispy leaves, water cress, mango, bloody Mary Dressing

## Chicken liver Terrine with pink Peppercorns

Rhubarb & fig chutney, toasted brioche, pickled mushrooms



## Beef Wellington

Madeira Jus, roast baby vegetables, dauphinoise potatoes

## Pan fried Monkfish with Parma Ham

White bean stew with pancetta, red wine reduction, baby potatoes

## Corn-fed Chicken Fillet stuffed with Forest Mushrooms (GF)

Chardonnay sauce, roast baby vegetables, dauphinoise potatoes

## Tomato & Goats Cheese Tarte Tatin (V)

Balsamic Glace, Endive Salad, Straw potatoes



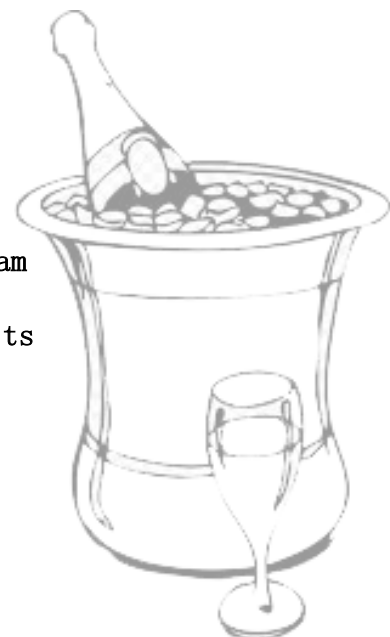
## Grand Marnier Creme Brulee

Meringue Nest with Hedgerow Berries & Clotted Cream

Selection of British & continental cheese & Biscuits



## Coffee & Chocolates



(Limited to one sitting | Non-refundable £10 deposit per person required with all bookings)  
Some dishes may contain allergens such as gluten or nuts. Please let us know if you have any requirements.