



New Year's Eve Menu 2018

To Start

Sautéed wild mushrooms with chestnut toasted bread & winter truffle oil
or
Potted game pate with apricot chutney & sourdough

Starters

Marinated grilled squid in chilli & ginger with smoked paprika & red pepper dressing
or
Pan fried scallops with pork belly, apple puree, watercress & radishes

Pallet Cleanse

Raspberry & prosecco sorbet

To Follow

Slow cooked beef cheek with celeriac mash, smoked bacon lardons, caramelised baby silverskin onions, carrot & parsnip crisps
or
Pine nut & rosemary crusted rack of lamb with bubble & squeak, roast heritage beetroot & goats cheese mousse
or
Fillet of halibut with jersey royal potatoes, fennel, cucumber & watercress salad, candied beetroot & salmon caviar cream sauce
or
Sweet potato cake with black beans & quinoa, roasted pumpkin puree, pine nuts & pea cream sauce

To Finish

Poached pear with blackberries, caramelised pineapple & chocolate truffles
or
Cheese board
Three cheeses to include ashlyn goats cheese, oxford blue & bath soft cheese

£65 per head
Service not included

