

Restaurant Menu

New Year's Eve Menu 2011

£49 per person

For Tables of 8 or more guests a pre order is required

Creamy Wicks Manor ham hock soup, truffle croutons

Pan fried Dorset hand dived scallops, celeriac puree, English beetroot crisps

Sipsmith Sloe Gin Sorbet

Pan Fried Irish Fillet of Beef with herb crust, rosemary infused creamy potatoes, sautéed ceps, glazed carrots, red wine sauce

Or

Mildly spiced steamed Sea Bream, lemon grass & coconut sauce, okra fritters

Or

Roasted pumpkin & Amaretti risotto, sage butter, parmesan cheese

Braeburn Apple & Cranberry crumble with homemade cinnamon ice cream

Or

Selection of Paxton & Whitfield cheese, savoury crackers, quince jelly

Fairtrade Coffee or Tea with Truffles

We source all our fish from trusted sustainable suppliers

We cannot guarantee that food items do not contain nuts or nut derivatives

A discretionary 12.5% Service Charge will be added to your bill.