

# NEW YEAR'S EVE

## APPETISER

Chicken consommé  
*chestnut tortellini*



## STARTER

Classic prawn cocktail  
*Marie Rose sauce, melba toast*

Barbary duck & duck liver terrine  
*fig chutney & toasted brioche*

Shallot, onion & Armagnac tatin  
*goats' cheese & herbs*



## MAIN

Roast fillet of beef Rossini  
*dauphinoise potatoes, foie gras, horseradish, madeira sauce*

Pan fried halibut  
*lobster, samphire, lemon & caper butter sauce*

Roast cauliflower pithivier  
*sage & pumpkin jus*



## DESSERT

Hot chocolate fondant  
*cherry sauce, milk ice cream*

Spiced plums  
*porter sabayon, ginger crumble, yoghurt ice cream*

Lemon posset  
*macerated blackberries, shortbread*



## CHAMPAGNE & NIBBLES

*served 9-10pm*

*Brussel sprout bhaji's*

*Maple glazed sausage blinis*

*Black pudding croquettes with apple sauce*

*Deville coronation eggs & bacon powder*

*Fig & goats cheese tartlets*

*Haggis arancini*



*1 glass of champagne on arrival  
4 course dinner  
post canapes  
& second glass of bubbles*

**£95**  
*per person*



*50% non-refundable deposit  
required on booking.  
Due to  
Government Restrictions  
last orders 10pm*