

# New Year's Eve - 2018

## Starters

### *French Onion Soup (v)*

Gruyere Crouton, Homemade Crusty Bread

### *Double baked blue cheese souffle*

Mulled pear, quince & chicory salad

### *Seafood Martini*

White crab meat, jumbo prawn & smoked salmon cocktail  
gin vermouth and lemon mayonnaise

### *Prosciutto Wrapped Chicken & Leek Terrine*

Homemade bread & red pepper chutney

### *Smoked Aylesbury Duck Breast Salad*

Raspberry & Thyme Vinaigrette

## Mains

### *Duo of Lamb*

Hay baked lamb, spinach, feta, apricot noisette & lamb wellington  
duchess potatoes, tender stem broccoli

### *Pan Seared Halibut*

Smoked paprika potato, wilted greens & clam chowder

### *Fillet Steak*

Rosti, pan seared foie gras, hand cut chips,  
watercress & roasted cherry tomatoes, madeira & shallot jus

### *Ravioli*

Filled with roasted pumpkin & sage, picante tomato sauce,  
shavings of parmesan & sage butter

### *Cornfed Chicken Breast*

Stuffed with wild mushrooms, wrapped in smoked streaky bacon,  
celeriac dauphinoise, roasted baby vegetables & tarragon jus

## Dessert

### *Chocolate Trio Indulgence*

Milk chocolate mousse, black forest gateaux,  
white chocolate & pistachio brownie

### *Poached Pear Tarte Tatin*

Vanilla bean ice cream

### *Grand Marnier Crème Brûlée*

Caramelised blood orange segments

### *Ice Cream & Sorbet*

Pistachio, Oreo, Lemon & Thyme Sorbet

### *Cheeseboard*

Stinking bishop, black bomber, barkam blue,  
marriot brie artisan biscuits, quince jelly

£65 per person

£25 per person non-refundable deposit required to confirm booking – Menu Subject to Change  
Pre-orders and final balance must be received no later than December 12<sup>st</sup>

Live Music in the Bar from Alex Early from 9:00pm

Late Bar, Carriages at 1.30am

Subject to Change and Availability – special dietary requirement must be advised before booking