



NEW YEAR'S EVE DINNER

CANAPES

Goujere, Chicken Mousse & Caviar Blini

RICOTTA

Red Pepper Puree, Toasted Hazelnuts

CONFIT DUCK LEG PRESSING

Parsley, Orange Dressing & Baby Leaf
Salad

PAN ROASTED HALIBUT

Caramelised Turnip Puree, Parisian Potato, Sea Herbs

FILLET OF BEEF

Dauphinoise Potato, Glazed Carrot, Pulled Short Rib & Pan Jus

LEMON POSSET

With Raspberries

DARK CHOCOLATE MOUSSE

Black Cherry & Sweet Cream

ARTISAN CHEESE SELECTION

Local Cheeses with Chutney & Crackers

PETIT FOURS

Fudge, Salted Caramel Truffle, Blackberry Pate De Fruit &
Apple Tart Fin

9 COURSE DINNER AT £ 150 PP

 6 COURSE DINNER AT £ 95 PP



NEW YEAR'S EVE DINNER

VEGETARIAN OPTION

CANAPES

Goujere, Duxelle Mousse & Falafel

RICOTTA

Red Pepper Puree, Toasted Hazelnuts

KING OYSTER MUSHROOM

Parsley, Orange Dressing, Baby Leaf Salad

GNOCCHI

Caramelised Turnip Puree, Sea Herbs

CELERIAC & WREKIN BLUE

Dauphinoise Potato, Glazed Carrot & Pan Jus

LEMON POSSET

With Raspberries

DARK CHOCOLATE MOUSSE

Black Cherry & Sweet Cream

ARTISAN CHEESE SELECTION

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