

## **New Year's Eve Menu 2021**

A glass of Champagne

### **Starters**

Confit duck roulade wrapped in prosciutto with mushroom 'chips' and truffle oil

Butternut squash and coconut veloute with crispy chickpeas

Seared scallops white bean puree, chorizo and parsley

Oak smoked salmon soufflé, lemon butter sauce

Goats cheese bon bons with poached pear, beetroot and rosemary, honeyed walnuts

### **Main Course**

Halibut 'Bourguignon' – poached in red wine with onions, pancetta & chestnut mushrooms,  
buttered kale & truffle mash

Marinated local Venison with parsnip puree, root vegetable pearl barley and parsnip crisps

Roast loin of monkfish with a seafood bouillabaisse with prawns, scallops, mussels & clams,  
spinach & samphire

Breast of guinea fowl, Madeira sauce, confit leg & duck fat potato terrine, celeriac puree &  
steamed kale

Caramelised onion tart with thyme, blue cheese and wild mushrooms, green bean and hazel  
nut salad

Pan roast fillet steak 'Au poivre' – peppercorn sauce, black pepper crust with hand cut  
chips, roasted plum tomato and watercress

### **Desserts**

Dark chocolate truffle cake, griottine cherries and crushed amaretti

Passion fruit tart with mango and passion fruit salsa, mini meringues

White chocolate and pistachio cheesecake, pouring cream

Warm almond financier, poached apple, cinnamon cream

Vanilla crème brulee, raspberry compote and sorbet, shortbread biscuit

Stilton and mature cheddar with grapes, celery & biscuits

Coffee or tea

£60.00 per head