

## **New Year's Eve 2025**

Canapes

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Cullen skink

Seared scallops 'thermidor'

Beetroot & goat's cheese terrine, toasted hazelnuts & dill

Duck liver parfait, sticky figs & port reduction

Hot smoked salmon on sourdough toast with dill mayonnaise, dill pickle & soft boiled egg

Twice baked spinach & Comte souffle with parmesan cream

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Fillet steak 'Rossini', served on a croute with chicken liver parfait, Madiera & wild mushroom sauce, purple sprouting broccoli & straw potatoes (£10 supplement)

Fillet of halibut, shellfish bisque, mussels, clams, sea vegetables & potato?

Pink duck breast, blackberry sauce, charred little gem, crispy layered potato

Monkfish & tiger prawn Keralan curry with steamed basmati rice & roti

Stilton, spinach & chestnuts en croute, braised red cabbage

Haunch of venison, port jus, root vegetable puree, celeriac fondant & crispy layered potato

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Baked chocolate pudding with chocolate mint ice cream

A trio of lemon puddings – panna cotta, cheesecake & lemon sponge

Crème brulee with rosemary shortbread

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

Mature cheddar & Stilton with grapes & crackers

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Coffee or tea

£70 per head at lunchtime

£90.00 per head at Dinner including a glass of Champagne &

The Impossible Mr. Goodwin Magician

