

# NEW YEAR'S EVE MENU

## CHAMPAGNE COCKTAIL & CANAPÉS

Smoked Trout Scone, Horse radish Cream  
Crispy New Potatoes, Guacamole & Sour Cream (V)  
Serrano Ham & Fresh Figs  
Watermelon, Fresh Fig & Feta (V)  
Halloumi Fries (V)



## PRESSED FOIE GRAS, CONFIT ROOT VEGETABLES & WILD MUSHROOMS

Smoked Goose Breast Salad & Orange Syrup

## OAK SMOKED SALMON

Pickled Cucumber, Beetroot Carpaccio, Oyster Fritter & Herb Dressing

## AROMATIC WILD MUSHROOMS & GREEN BEAN SALAD (V)

Croutons, Pickled Quail Eggs & Artichoke Crisps



## ROAST SIRLOIN OF SCOTCH BEEF

Truffle Oil & Parmesan Mash, Green Beans, Roasted Hazelnuts &  
Madeira Jus

## PAN FRIED HALIBUT

Confit New Potatoes, Cauliflower Puree, Crab & Saffron Bisque

## PAN FRIED CORNISH HAKE

Slow Roasted Plum Tomatoes, Black Olive Tapenade, Green Beans &  
Herb Dressing

## A TRIO OF (V)

Pumpkin, Sage & Mozzarella Arancini, Tomato Salsa  
Grilled Herb Polenta, Buttered Spinach, Shaved Parmesan  
Celeriac, Chestnut & Apple Crumble, Mustard Sauce



## ICED PASSION PARFAIT

Dark Chocolate Mousse, Coconut Ice Cream & Lemon Grass Syrup

## SELECTION OF LOCAL CHEESES

Warm Fig Bread & Spiced Pumpkin Chutney

## TEA & COFFEE

Dark Chocolate Truffles

INCLUDED IN PACKAGE. £79PP FOR NON RESIDENTS