

NEW YEARS EVE MENU

CHAMPAGNE COCKTAIL & CANAPÉS

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PRESSED FOIE GRAS TERRINE

Pistachio - Red Wine Jelly - Honeycomb

OAK SMOKED SALMON

Pickled Cucumber - Beetroot Carpaccio - Dehydrated Beetroot

AROMATIC WILD MUSHROOM & GREEN BEAN SALAD (V)

Croutons - Pickled Quail Eggs - Artichoke Crisps

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CHAMPAGNE SORBET

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ROAST SIRLOIN OF SCOTCH BEEF

Truffle Oil & Parmesan Mash - Green Beans - Giroles
Glazed Featherblade - Madeira Jus

SLOW COOKED LAMB SHOULDER

Butternut Squash - Salsa Verdi

PAN FRIED CORNISH HAKE

Confit New Potatoes - Artichoke Puree
Cavolo Nero - Crab & Saffron Bisque

CHARGRILLED VEGETABLE TERRINE

Smoked Hay Sauce - Kimchi - Red Pepper Tuile

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WHITE CHOCOLATE PARFAIT

Fermented Plums - Milk Tuile

DARK CHOCOLATE CYLINDER

Smoked Hazelnut Praline - Salted Milk Ice-Cream

SELECTION OF LOCAL CHEESES

Warm Fig & Walnut Bread - Spiced Apple & Ale Chutney

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TEA & COFFEE