

New Years Eve 2016

Jarred Celery Soup
finished with Crème Fraiche, Red Ruby Port and Blue Stilton.

Charred Bruschetta of Scallops
resting on a pea puree with baby shoots and a light Lemon dressing.

Mature Cheddar and Leek Tartlet
peppery watercress salad and roasted walnuts.

Slivers of Prosciutto and Mango
bound within a raspberry vinaigrette salad of pomegranate seeds, goats cheese and crisp shards of pancetta.

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Parsley and Mustard crusted Beef Fillet Bordelaise
roasted garlic and chive potato mash, roasted carrots and wilted curly kale, finished with a rich red wine, mushroom and tarragon reduction.

Poached Bulb of Chicken
filled with a mushroom and thyme farce, sat upon crushed new potato with roasted roots and a Cep mushroom veloute.

Hot singed Fillet of Seabass
potato gnocchi, confit of onions, wilted kale with pancetta and a light carrot beurre blanc sauce.

Roasted Butternut and Spinach Pithivier
toasted pine nuts and goats cheese, sat with garlic and chive potato mash and a confit of vine tomatoes.

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Baked Dark Chocolate Tart
rich chocolate sauce, salted caramel gelato and chocolate shard.

White Chocolate and Raspberry Cheesecake
Kirsch soaked strawberries and framboise sauce with chocolate tuille.

Rich Bread and Butter Pudding
with plump sultanas, finished with an Orange and Cranberry Suzette and light Vanilla Custard.

Selection of Local Cheeses
Quince jelly, assorted crackers, grapes and walnuts.