

NEW YEARS EVE MENU

French Onion Soup with smoked applewood croutons and fresh bread roll

Confit of Duck Leg Rillettes with Cherry & Plum puree, caramelised orange segments and toasted crostini

Homemade Tempura King Prawn with a chilli & garlic mayo

Goat's Cheese Bon Bons with pickled wild mushroom, beetroot textures and pea shoots

Melon & Champagne Sorbet

Braised Beef Spare Rib served with Dauphinoise Potato, Parsnip Puree and Red Wine Jus

Poached Lemon Sole wrapped in leek served with Lyonnais potato, pea and mint puree and pea shoots

Corn-fed Chicken Supreme stuffed with feta & sun dried tomatoes, baby roast potatoes in garlic & rosemary and white wine & tarragon cream sauce

Roasted Mediterranean Veg with Citrus Cous-Cous, marinated feta cheese and pea shoots

Chilli Chocolate Fondant with crème fraiche

Salted Caramel Baked Cheesecake topped with Honeycomb

Exotic Fruit Platter

Selection of Local Cheese and Biscuits

Coffee and Truffles