

NEW YEARS EVE 2017

£ 59.95 PER PERSON

* ALL COURSES MUST BE PRE ORDERED*

Course one

- Tian of Crab, Tomato, Cucumber & Fennel, sauce vierge, Melba toast
- Venison Carpaccio topped with shaved Parmesan, blackberries, roast beetroot, mushrooms, toasted hazelnuts and rocket
- Pea, Mint & Asparagus Risotto, topped with crisp mint leaves, asparagus tips and Parmesan tuille (V)

Course Two is a Lemon Sorbet to cleanse the palate

Course Three

- Prime Fillet of Beef Chateaubriand (served pink), twice fried chips, traditional steak garnish, watercress, onion rings and Béarnaise sauce
- Pan Fried Halibut, Leek & Potato Rosti, steamed mussels, deep-fried Samphire, shellfish Bisque
- Rosemary & Pine nut crusted Lamb Rump, Dauphinoise Potatoes, pea puree, sautéed capers, pea, bacon and baby gem fricassee, minted jus
- Beetroot & Goats Cheese Tart, caramelised walnuts, roast beetroot, dressed salad, twice fried chips (V)

Course Four choose from either

- Assiette of our favourite Desserts
- 4 Piece Cheeseboard

PLEASE TELL US OF ANY FOOD ALLERGENS BEFORE ORDERING
NUTS USED ON SITE, CANNOT GURANTEE NUT FREE IN ANY DISHES