



New Years Eve

AMUSE-BOUCHE

STARTERS

PAN SEARED KING SCALLOPS

With quinoa kedgeree soft boiled eggs and a curried hollandaise sauce

DUCK LIVER PATE TART

Topped with a confit duck egg yolk served with an orange and chicory salad

SMOKED TOFU

With a mango, pickled ginger and radish salad topped with caraway granola

MAINS

DUO OF BEEF

Glazed heart of rump steak with slow cooked beef shin and dauphinoise crapinette with celeriac puree comfit beetroot and a red wine jus

PAN SEARED HALIBUT

With pomme dauphine, heritage carrots, cavolo nero and a coriander seed crumble

ASSIETTE OF JERUSALEM ARTICHOKE AND MUSHROOM

Textures of jerusalem artichoke and mushrooms with garlic truffle salsa

TEQUILA SLAMING SORBET

Tequila sunrise with a raspberry sorbet bomb

DESSERTS

CHOCOLATE AND HAZEL NUT PUDDING

With candied hazelnuts cocoa nib tuile and hazel nut roche

BLACK CURRANT SOUFFLE

With cassis sorbet and a honey thyme tuile

BANOFFEE PIE

Caramelised banana, banana ice cream, toffee sauce and sweet pastry

HOMEMADE PETIT FOUR

TO TOAST IN THE NEW YEAR

A sparkling glass of prosecco and bacon butties all round !!!

£45 per head

