

New Year's Eve 2016 Menu

SEASONAL CANAPÉS AND A GLASS OF PROSECCO ON ARRIVAL

STARTER

Warm winter salad with root vegetables, pickled shallots and a saffron & honey dressing

River Fowly mussels with spicy tomato and garlic crostini

Onion & thyme soup with bacon, sprout leaves and chestnuts

Smoked salmon with beetroot, horseradish and grated egg

TOMATO AND VODKA GAZPACHO

MAINS

Beef wellington fillet with mushrooms, onion veloute and red wine jus

Porcini risotto with truffle oil and pecorino shavings

Pan-fried sea bream with potato gnocchi in a bisque sauce

Roast turkey with a chestnut & sage stuffing and all the trimmings

Pan-fried goose breast with orange segments and black cabbage

DESSERT

Christmas Pudding with brandy sauce

Panettone bread pudding

Chocolate fondant with a peanut butter heart and vanilla ice cream

Selection of cheese & biscuits with grapes and honey

£120 Per Person