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NEW YEAR'S EVE MENU

AMUSE-BOUCHE



Rosary Goat's Cheese Bon Bon

served in a tartlet with red onion jam, superseeds and edible flower

STARTERS



Grilled Asparagus & Serrano Ham

with celeriac remoulade and crispy capers

Smoked Salmon & Atlantic Prawn Sourdough Bruschetta

with beetroot salsa, fennel and lemon

Pearl Couscous Salad

with Sunblaze tomato, feta cheese, avocado, pomegranate and chilli herb vinaigrette

Winter Vegetable Soup

with rosemary focaccia and pumpkin seeds

MAIN COURSE



Roast Salmon Supreme

with sautéed baby courgettes, creamy wild mushroom sauce and sriracha sauce

Saffron Pearl Barley Risotto

with sweet potatoes, kale, feta cheese and tempered cumin seeds

Grilled Sirloin Steak

with brandy peppercorn sauce, roasted tomato, chips and roquette

Corn-Fed Chicken Florentine

with gnocchi, Sunblaze tomatoes and spinach in a creamy sauce

DESSERTS



Classic Lemon Meringue Pie

with raspberry coulis and mint

Salted Caramel and Chocolate Tart

with pecan praline and toffee sauce

Eton Mess

Meringue, strawberries, raspberry coulis, redcurrants and crème Chantilly

TO FOLLOW



Selection of Macarons

Milk chocolate & passion fruit, blackcurrant & violet, chocolate & orange and caramel with sea salt

* If you have any allergies or intolerances, please ask a member of the team for more information