



NEW YEARS EVE 2019

TICKETS ARE £70 PER PERSON AND INCLUDE AN ARRIVAL
COCKTAIL, 4 COURSE MENU, DJ, CASINO TABLES AND A
GLASS OF BUBBLES AT MIDNIGHT

STARTERS

Chicken Consommé served with Herb Dumplings

Smoked Salmon and Dill Cream Cheese Cannelloni

Tomato Gel served with Mozzarella and Basil Oil

Game Terrine served with toasted Sourdough and Piccalilli

INTERMEDIATE

Lemon Sorbet

MAIN COURSES

*Corn Fed Chicken, Spinach and Mushroom Wellington served with
Fondant Potato and Honey Glazed Carrots*

*Poached Fillet of Beef, Shallot Puree, Dauphinoise Potato and a
Red Wine Jus*

Pan Seared Trout served with a Clam and Leek Stew

Grilled Polenta served with Roasted Vegetables, Basil

PUDDINGS

*Duo of Chocolate Mousse Cake, Chocolate Soil and Blood Orange
Sorbet*

*Baked Rum and Coconut Pineapple, Mango Salsa and Vanilla
Ice Cream*

Vanilla and Spiced Orange Cream with an Almond Biscuit

Selection of Cheese and Biscuits

Please contact us for the Gluten Free and Vegan Menu Options

