

NEW YEAR EVE FOOD MENU
£40 PP FOR 3 COURSE SET AND ONE COCKTAIL ON ARRIVAL

Hors d'oeuvre

Wild mushroom bruschetta

Smoked salmon and avocado roll

Starters

Prawns and lobster stuffed ravioli, caviar, and bisque

Beetroot tartar with avocado, capers, shallots, horseradish dressing, croutons (vg)

Honey glazed wood pigeon breast with figs pickled red cabbage puree

Mains

Fillet of beef, potato and carrot pave, mushroom purée & red wine sauce

Roasted lobster with asparagus, garlic butter and béarnaise sauce

Squash and beetroot Wellington with broccoli & blue cheese sauce

Wild mushroom risotto with rocket and truffle oil (vg)

Desserts

Strawberry cheesecake with berries compote

Dark chocolate fondant with raspberry sorbet

Fruit salad with lemon sorbet (vg)