

2019 New Year's Eve Menu

Starters

Seabass, cod, ginger and lime fishcake served with lemon butter sauce.

Cream of cauliflower soup with truffle oil.

Chicken liver, blackberry and prosecco pate, mixed leaf salad,
white wine and pear chutney with warm bread.

Champagne Sorbet

Main Course

Trio of belly pork, pig's cheek fritter and fillet wrapped in pancetta
accompanied with a calvados cream sauce

Pan fried sea trout with a brandy cream lobster sauce.

Slow roasted lamb shoulder, savoy cabbage and mashed potato
with red wine and rosemary sauce.

Desserts

Warm chocolate tart with clotted cream.

Lemon and lime posset with raspberry compote.

Brandy snap basket filled with creamed Baileys and served with winter berries,

Cheese

Selection of English cheeses for the table served with grapes and biscuits.

Tea/ Coffee and Petit Fors.

£65.00 per person