

NEW YEAR'S EVE 2018

APPETISER

Glass of prosecco

Wild mushroom & truffle arancini

TO START

Campagne terrine

with Cumberland sauce & toasted Cake Shop Bakery bread

Seared scallops with baby squid

a spiced pumpkin purée & a squid ink risotto

Beetroot mousse

with a warm salad of pickled vegetables & honey truffle dressing

TO FOLLOW

Pan fried monkfish tail wrapped in Parma ham

with confit duck, choy sum, lentils & a plum & hoi sin sauce

Roasted haunch of venison

with smoked bacon & cheese gratin, creamed celeriac, pickled pears & cassis sauce

Butternut squash, sage, blue cheese and macaroni bake

served with a mixed salad

DESSERT

Lemon verbena creme brûlée served with ginger biscuits

Chocolate ganache with Turkish delight & a bitter orange sauce

Coconut panacotta, coconut & sultana compote with a rum creme anglaise

Coffee & Mints

✦ *£39.50 per head - bookings only - pre order required* ✦