

New Years Eve

6 courses ~ £60.00

A selection of canapés & prosecco on arrival

Amuse-bouche

Wild mushroom cappuccino

Served with powder bacon & truffle

Starters

Scallops

Served with honey roast pork belly, apple & carrot purée

Baked Crottin Goats Cheese in Filo Pastry (V)

Served with red wine poached figs, red onion marmalade & rocket salad

Sorbet

Elderflower Gin Sorbet

Served with lemon granita

Main Courses

Beef

Roast fillet of beef served with pomme fondant, artichoke purée, girolles, braised ox cheeks, red wine glazed salsify, baby carrots & a madeira jus.

Turbot

Pan fried fillet served with Morecambe Bay shrimps, creamy baby leeks, baby potatoes, greens and a white wine & fennel veloute

Festive Fruit & Nut Parcel (V)

Filo Parcels served with chestnut stuffing, asparagus, roast new potatoes and a red wine & onion sauce

Desserts

Lemon

Tart posset served with parfait & winter berries

Chocolate

Dark chocolate tart served with delice, chocolate mousse & strawberry textures

Coffee/Tea And Petit Four