

# NEW YEARS EVE MENU

## **STARTERS**

**Caramelised French Onion Soup** with Parmesan, Emmental cheese and garlic croutons.

**Wild Boar Terrine.** Delightfully heady wild boar recipe served with a tasty chutney and toasted sourdough bread.

**Smoked Salmon Blinis with Caviar.** Locally sourced smoke salmon served on a savoury pancake with a cream cheese and a little caviar.

**Monkfish Scampi in Beer Batter** served with wild garlic mayonnaise and garnished with watercress and rocket.

**Deep Fried Blue Cheese** served on a chicory marmalade tart and a pear and walnut salad.

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## **Champagne Sorbet**

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## **MAIN COURSES**

**Tournedos Rossini.** Beef fillet and golden foie gras atop a slice of toast drizzled over with a glistening Madeira sauce. Served with gratin dauphinoise and a panache of young vegetables.

**Grilled Salmon Fillet.** A subtle combination of black garlic, liquorice and macadamia form the salmon crust, served with a tomatillo salsa, samphire, baby potatoes, oyster mushrooms and a lemon butter & chive sauce.

**Daube of Venison with Quince and Chestnuts.** Venison shoulder slow cooked in port, red wine, vegetables garlic and spices. Served with rich autumnal flavours of celeriac, quince and chestnut.

*MAIN COURSES (continued)*

**Pan-Fried Free Range Corn-Fed Chicken.** Initially pan seared in butter with shallots and then slow cooked in a stone baked oven. A rich wild mushroom, tarragon and cream sauce accompanies asparagus tips and leeks.

**Vegetarian Haggis.** A riot of flavours by combining shitake mushrooms, carrots, lentils, oats, borlotti beans, herbs and spices and capturing it by being wrapped in and steamed in savoy cabbage leaves. Served with winter vegetables.

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## **DESSERTS**

**Chocolate Pot de Crème with Almond Chocolate Crumb** served with a whisper of whipped cream, raspberry, chocolate weaving and a bite of coconut and coconut sauce.

**Lattice Apple Pie.** Good old fashioned bramley apple pie in a flaky shortcrust pastry. Served warm with double cream.

**Chocolate-Caramel Pavlova** with thickened cream, and drizzles with two homemade sauces, chocolate and salted caramel. Garnished with chocolate curls.

**Crème Fraiche Panna Cotta** served with a blackcurrant coulis and an orange and mint sorbet, finished with sugar swirls and a blackcurrant coulis.

**Vegan Homemade Rice Pudding.** The nutty taste of this almond unsweetened milk substitute enhances the flavours of this warming light dessert, topped with grated nutmeg and accompanied by a spiced berry compote.

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## ***Tea, Coffee and Handmade Chocolates***

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***£70.00 per Person, under 12's £40.00***

***Reservations essential, £20.00 Deposit per person, on booking.***

***Pre-order and balance by 15<sup>th</sup> December.***

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