



## Celebration New Year`s Eve Menu

Canapes on arrival

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French onion soup with Gruyere cheese puffs.

Ham hock & smoked duck terrine, plum chutney and Melba toast.

Twice baked Welsh rarebit soufflé, tomato chilli jam, watercress.

Scottish smoked salmon, buck`s fizz jelly, caviar and rye bread croutons.

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Orange and pistachio crusted duck breast, sweet potato fondant, chard,  
sour cherry & Madeira jus.

Salmon en crouete, lemon and thyme roasted new potatoes, tender stem broccoli  
and a lemon & crayfish butter.

Wild mushroom and spinach strudel, garlic mash, mulled red cabbage.

Rosemary & garlic roasted rump of lamb, dauphinoise potatoes, fine beans  
and a Port wine & rosemary reduction.

Beef Wellington, garlic green beans, dauphinoise potatoes, roasted shallot puree  
and red wine jus

*£5.00 supplement*

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Trio of desserts- dark chocolate fondant, pavlova with Winter berry compote  
and a cherry ripple ice cream with whipped cream

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Selection of English cheeses, assorted biscuits and ale chutney

*£5.00 supplement*

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Glass of bubbly at midnight to toast the New Year

£35.00 per person