

# NEW YEARS EVE MENU

## STARTERS

### CREAM OF WHITE ONION & TRUFFLE SOUP (V)

Toasted chestnut

### PRESSED HAM HOCK & LEEK TERRINE

Toasted garlic & basil focaccia croute,  
fig relish & micro leaf salad

### SMOKED SALMON & CRAYFISH SALAD

Cucumber salad, dill & citrus crème fraîche

### WHIPPED GOAT'S CHEESE & MULLED SPICED POACHED PEAR

Chicory salad, toasted hazelnuts  
& beetroot crisps

## MAIN COURSE

### ROAST BREAST OF GUINEA FOWL

Pearl barley risotto cake, grilled baby leeks,  
glazed carrots & morel cream sauce

### SLOW ROASTED TORNADO OF BEEF FILLET

Gratin potato, spinach purée, grilled  
asparagus, wild mushroom and  
shallot compote

### PARMA HAM WRAPPED BAKED MONKFISH

Saute spinach, braised fennel  
& saffron chowder

### PUMPKIN, SAGE & WILD MUSHROOM RISOTTO (V)

Grilled asparagus, parmesan crisp

## DESSERTS

### CHOCOLATE DOME

Filled with hazelnut & chocolate mousse,  
toasted coconut warm chocolate sauce &  
chocolate ice cream

### PEAR & GINGERBREAD TART

Raspberry compote, cinnamon cream

### ARTISAN BRITISH CHEESE BOARD

Toasted fruit & nut bread and fruit chutney

### CLEMENTINE & CHOCOLATE TART

Chocolate sauce & whipped cream