

NEW YEAR'S EVE MENU

STARTER

Pan Seared Scallops with Pork Belly Ragout  
Sweetcorn chutney

Garlic Veloute  
Beenleigh Blue Cheese beignets

Pressed Ox Tongue, Slow Roast Parsnip  
Gremolata dressing

Sea Bass and Oyster Tartar, Oscietra Caviar  
Chive crème fraîche and melba toast

Smoked Rabbit and Cep Mosaic Terrine  
Chicory and raisin salad

INTERMEDIATE

Hendricks Gin, tonic and cucumber sorbet

MAIN COURSE

Roast Guinea Fowl Breast, Confit Leg and Fondant Potato  
Jus rôti

Lobster Cassoulet  
Poached native lobster in a rich white bean, tomato and smoked pancetta stew

Fillet of Beef, Stilton Rarebit  
Pommes sarladaise, port wine reduction

Butter Poached Brill, Crispy Cod Brandade Cakes  
Beetroot and goat's cheese sauce

Moroccan Spiced Vegetable Tagine  
Apricot chutney yoghurt flat breads

DESSERT

Chocolate and Tiramisu Parfait

Baked Alaska  
Vanilla ice cream, raspberry sorbet, sponge baked in Italian meringue

Banana Tatin, Rum and Raisin Sorbet

Whisky Jelly with Clementines, Drambuie Sabayon

Selection of Artisan Cheese, Biscuits, Chutneys and Fruit

Coffee, Tea and Handmade Truffles