



## NEW YEARS EVE 2017

### Glass of Champagne

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### Chicken Ballotine

Chicken boned and rolled with asparagus, red peppers and sweet potato. Served sliced with ciabatta toast and Cumberland sauce.

### Seafood Filo Basket

Filo basket filled with prawns, salmon and crab meat.  
Served with a Bloody Mary dressing.

### Trio of Melon with Exotic Fruits and Mango Sorbet

Slices of galia and cantaloupe melon colorfully arranged  
with exotic fruits and refreshing mango sorbet.

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### Peppered Fillet of Beef

A pan-fried prime 8oz British fillet of beef, dusted with crushed peppercorns  
served with a whisky and Dijon mustard sauce.

### Crispy Roast Duckling

A tender boneless duckling roasted until the skin is crispy.  
Served with a compote of plums and a port jus.

### Polenta and Mushroom Tart

This pretty vegetarian tart is made from cheesy polenta topped  
with mushrooms, mozzarella, rocket and balsamic vinegar.

### Fillet of Sea Bass with Lobster Bisque

A fillet of sea bass gently poached in white wine and fish stock.  
Served with lemon risotto and lobster bisque.

### Supreme of Chicken with Potato Rosti

A supreme of chicken with pea, broad bean and bacon fricassee  
served with a potato rosti and a tarragon cream sauce.

**All main courses are served with seasonal vegetables and a selection of potatoes**

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### Decadent Chocolate Mousse with Amaretto

A light but rich dark chocolate mousse flavored with amaretto  
liquor, on a biscuit base, with black cherries and white chocolate ice cream.

### Apple and Toffee Sponge Pudding

A toffee sponge, made with Granny Smith apples marinated  
in Calvados, topped with caramel. Served with creamy custard.

### English and Continental Cheeses

A selection of English and Continental cheeses,  
served with mixed cheese biscuits and celery.

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### Fresh Ground Coffee with Petit Fours

**£75.00 per person**

