

NEW YEARS EVE MENU

Starters

Minted garden pea soup with a stilton, walnut and onion cream filled profiterole

Fish Course

Smoked salmon waldorf

Kentucky bourbon flavoured salmon on a celeriac, sultana and russet apple salad with a light lemon mayonnaise vinaigrette

Intermediate

Peach melba sorbet With a raspberry and Martini couli

Main Course

Beef Rossini

Prime Beef topped with chicken liver pate served on a buttered crouton and lyonnaise potatoes with a rich Madeira and port jus

Supreme of Chicken Forrestiere

Breast of Chicken filled with slow roasted duck on a shallot, wild mushroom, thyme and bacon sauce

Cauliflower and asparagus caeser parcels

Filo pastry parcels filled with cauliflower, asparagus and parmesan cheese served with a warm caeser dressing and toasted onion crouton

Dessert

Black cherry Romanoff with a gin and orange parfait

Chocolate crème brule with roasted butterscotch pears

Selection of cheese and biscuits

To Finish

Freshly brewed coffee with petit fours