

New Year's Eve

£49 PER PERSON FOR 3 COURSES

APPETIZERS

Sweet Potato and Red Pepper Spiced Soup, served with a cheese crouton

Confit of Duck Leg, served on a celeriac puree and pickled red cabbage with an orange Jus

Pan Seared Scallops, served on a pea and mint puree topped with crispy pancetta

Poached Pear, Walnut and Stilton Filo Parcels, served on sweet fig chutney

MAIN COURSE

Hake Fillet, topped with crispy chicken skin served on saffron and olive oil creamed potato, tenderstem broccoli finished with a sharp caper and dill butter

Beef Wellington, served with creamed potatoes and glazed seasonal greens and rich port gravy

Breaded stuffed Chicken Breast, filled with asparagus, mozzarella and serrano ham accompanied with Hasselback potatoes and a champagne velouté

Butternut Squash, Lentil and Almond Wellington served with creamed potatoes, glazed seasonal greens and rich gravy

DESSERTS

Manhattan Stack Truffle, a light chocolate sponge smothered with rich dark chocolate truffle and a soft toffee centre, topped with vanilla cream, profiteroles, gold caramel glaze and bubble chocolate plaque drizzled with white chocolate

Rum and Raisin Cheesecake with vanilla ice cream

Melt in the middle chocolate pudding served with an Irish liquor infused whipped cream and hazelnut and chocolate ice cream

Tequila Rose Sundae served with vanilla ice cream, strawberries, whipped cream and strawberry syrup

