

# *New Years Eve*

*Sparkling cocktail on arrival*

## *Starters*

*Served with warm crusty bread*

*Pea and basil soup ,with peashoots and sunflower seeds*

*Emmental , Gruyere and calvados bake with caramelised onion marmalade  
and toasted baguette*

*Game terrine with spiced plum and rhubarb pickled eat p like that original  
Grilled king prawns with lemon ,parsley and chilli dressing , served with baby  
leaves*

## *Mains*

*Pan fried sea trout served with braised peas, asparagus and caviar*

*Duck breast with cherry vodka sauce ,served with dauphinoise potatoes and  
green beans*

*Grilled fillet of beef with whiskey and grain mustard sauce, served with roasted  
portobello mushroom ,vegetables and parsnip crisp*

*Barley and wild mushrooms risotto ,with parmesan shavings, baby leaves and  
truffle oil drizzle*

## *Desserts*

*Peanut butter parfait ,served with raspberry coulis*

*Apple tarte tatin served with vanilla ice cream*

*Chocolate and chestnut terrine with chocolate sauce and creme anglaise*

*Cheese board with celery ,oatcakes and fig chutney*

*£39.95 pp*

*All major cards accepted. 12.5% service charge will be added to your bill*

