



NEW YEAR'S EVE MENU



STARTERS

Tomato & Jersey cream soup

with croutons (v)

Smoked, poached & kiln-roasted salmon mousse

with watercress, avocado & lemon oil (†)

Shredded aromatic hoisin duck salad

with cucumber, red onion & tortilla strips

Woodland mushroom & mascarpone dip

with garlic ciabatta (v)

MAIN COURSES

Beef paupiette stuffed with Parma ham & mozzarella

served with roasted, diced new potatoes, watercress, tomato & wine Provençal sauce

Wild mushroom stuffed chicken breast

with tarragon sauce, buttered new potatoes & British seasonal vegetables

Yellowfin sole fillets stuffed with smoked haddock and spinach

served on a bed of wilted spinach with buttered baby potatoes, British seasonal vegetables & caper & dill sauce

Rosemary-roasted butternut squash, Shropshire Blue & baby spinach risotto (v)

DESSERTS

Sticky dark chocolate brownie

with strawberries & crème fraîche

Irish truffle torte

with chocolate sauce & double cream

Strawberry tart

with crème fraîche, fresh strawberries & mint

Cheese platter: Shropshire Blue, Devon Cheddar & crumbly Wensleydale

served with caramelised red onion chutney, grapes, celery, crackers & Scottish oatcakes (v)

Adult 3 courses £19.95



