New Years Eve Menu

Starters

Smoked salmon and crayfish cocktail, bloody Mary sauce

Hack hock terrine served with pea puree salad garnish.

Bruschetta, tomato and olive, bocconcini

Champagne Sorbet

Main

Beef medallions served medium rare, pome puree chargrilled broccoli red wine jus

Salmon fillet crushed new potatoes sautéed greens hollandaise sauce

Mushroom wellington served with seasonal vegetables, mushroom cream sauce.

Desserts

Lemon meringue tart winter berry compote, Chantilly Cream.

Dark chocolate and Chambord tart served with raspberry coulis orange tuile.

Sticky toffee pudding served with hot toffee sauce and honeycomb ice cream

Cheese Board

Selection of local cheese accompanied with spiced apple chutney

*Menu subject to change. Pre order required by all guests .