



NEW YEARS EVE MENU

4 courses £49.95

Tomato and red pepper soup with pesto croutons

Chicken and duck liver parfait with melba toast

Trio of chalk stream trout, hot smoked pate, gin soused gravlax and cold smoked slices

Carpaccio of venison with mixed leaves and parmesan shavings

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Filet of beef Rossini, on a crouton, topped with pate with a port wine and mushroom sauce

Duck 2 ways, pan fried breast and a slow cooked confit of leg in an orange and grand Marnier sauce

Herb crusted rump of lamb on a pearl barley risotto port wine and rosemary jus

Monk fish, king prawn and scallop in a goan spiced sauce, green beans and spinach with jasmine rice

Beetroot risotto with tempura vegetables and basil oil

All main courses are served with seasonal vegetables and potato dish as applicable

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Trio of individual chocolate desserts

Trio of individual fruit desserts

Or

Trio of local cheeses

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Coffee and truffles