

NEW YEARS EVE MENU

TABLE CANAPES

Cornish Crab & Spicy Avocado Crostini

Parma Ham & Quail Egg Blini Truffle Oil

Aubergine Caviar, Goats Cheese Mousse, Filo Basket(v)

STARTERS

Chicken Liver Pate, Truffle Butter, Spiced Apple Chutney, Homemade Pistachio
Brioche

Lambton & Jackson Smoked Salmon & King Prawn Cocktail

Jerusalem Artichoke, Roasted

Garlic Soup (vg) (v)

Roasted Butternut Squash, Chestnut & Baby Red Chard Tart (v)

MAINS

Filletts of Seabass, Crushed New Potatoes, Lemon Butter Sauce

Wild Mushroom & Ale Pie, Creamy Mash (vg)

British Cornfed Chicken Breast, Crispy Pancetta, Dauphinoise Potatoes, Madeira Jus

English 8oz Fillet steak, Balsamic Cherry Tomatoes, Triple Cooked Chips,
Peppercorn Sauce

DESSERTS ASSIETTE (per 2 guests)

Blackberry & Champagne Sorbet, Shortbread (v)(VG)(GF)

Salted Caramel Pots de Crème (v) (GF)

Lemon Macaroons (v) (GF)

Chocolate & Pecan Truffles (v)(GF)