

# NEW YEAR'S EVE

## CHAMPAGNE ON ARRIVAL

### STARTERS

- Smoked salmon tartar, quail eggs (NF)
- Goat cheese, candy walnut & pear chutney tartlet
- Tiger prawns & mango salsa (NF) (DF)
- Duck liver parfait & red currant jelly (GF) (NF)

### MAINS

- Beef Wellington served with potato gratin, wild mushroom, Jerusalem artichoke & truffle sauce (GF) (NF)
- Pan fried sea bream fillet served with braised leek, crispy onion potato puree & salsa verde (GF) (NF)
- Wild mushroom risotto served with truffle oil & aged parmesan shavings

### DESSERTS

- Dessert assiette
- Mini passion fruit crème brûlée, mini Grand Marnier chocolate mousse & mini apple crumble (NF)

## TEA, COFFEE & PETIT FOURS

£60.00 per person

Owners  
£50.00 per person

## EVENING ENTERTAINMENT

*Orders must be placed in advance*