

New Years Eve Menu

Roasted Mediterranean Vegetable Soup

Smoked Salmon Timbale Served with Pickled Cucumber and Toasted
Rye Bread

Pan Fried Foie Gras on a Bed of Apple in Flambéed in Calvados

Supplement of £3.00

Whole Baked Camembert with Garlic and Rosemary with Toasted Golden
Corn Bread and Red Onion Marmalade-To Share

Champagne Sorbet

Venison Haunch Steak With Dauphinoise Potatoes, Braised Red
Cabbage and a Red Wine and Rosemary Jus

Salmon Fillet with Nicoise Vegetables Topped With a Poached Egg

Wild Mushroom and Tarragon in a Creamy White Wine Sauce Tossed
with Penna Pasta and Topped with Parmesan Shavings

Roasted Rump of Lamb with Calcannon Potato, Tender Stem Broccoli
and a Port Redcurrant and Thyme Sauce

Selection of English Cheese and Biscuits

Lemon Posset with Short Bread

Chocolate Creme de month Fondue with Fresh Fruits

Amaretto Poached Pear with Mascarpone Cheese

2 Courses £35.00 3 Courses £40.00

Followed By Black Jack and Vinyl Music Evening