



New Year's Eve Menu

Roasted Butternut Squash and Apple Soup (V, VG) light cream of roasted butternut squash and apple with optional garlic brioche

Crab, Prawn and Pink Grapefruit Cocktail avocado, gem lettuce, samphire and Bloody Mary dressing

Ham Hock Terrine served on a pea coulis, sour dough bread and piccalilli

Pan Seared Scallops and Black Pudding with a lemon garlic butter and balsamic glaze

Roasted Tomato Hummus (V, VG) fava beans, cucumber and pita bread

New Year Consommé Black Cherry Sorbet

Duck Confit with blueberry honey and orange sauce, dauphine potatoes and medley of vegetables

Pancetta and Roasted Shallots Stuffed Turkey drizzled with crispy onions and bread sauce, arroz con granules and roasted vegetables

Achiote and Beer Grilled Rib Eye Steak cherry tomatoes, portobellos mushroom and a red wine jus

Rump of Jersey Lamb potato chive rosti, buttered winter vegetables, pancetta roll rioja and garlic rosemary infused jus

Pan Fried Salmon with a Horseradish crème fraiche, beetroot coulis, lemon rice and medley of vegetables

Seafood Cioppino calamari, prawns and scallops with fettucine pasta and gremolata garlic bread

Mushroom, Cranberry, Spinach and Brie Wellington (V) with red onion chutney, parsnips, vichy carrots and handcut chips

Roasted Root Vegetable Filo Parcel (V, VG) spinach and sun blushed tomato filo parcel with a tomato and basil sauce

Crème Pâtisserie with mascarpone Chantilly cream

Black Forest Ice Cream Sundae chocolate and vanilla ice cream, cherry compote and chocolate sauce

Croissants & Brioche Bread Butter Pudding crème anglaise

Chocolate Fudge Brownie with a mocha sauce

New York Cheesecake with raspberry compote

Vegan Lime Panna Cotta (VG) with a berry compote

Cheese Board trio of cheese, savoury biscuits, celery, grapes, apples, chutney and quince jelly

Tea, Coffee and Truffles

£86.50 pp (+ 10% service charge)
to include a glass of prosecco/beer on arrival and silent disco

