

NEW YEAR'S EVE

SET MENU

ON ARRIVAL

A glass of Prosecco with Canapés

STARTERS

Pan Fried King Scallops with Minted Pea Puree, Crispy Prosciutto, Rocket & Fried Heirloom Tomatoes

Game Terrine with Crusty Sourdough, Olive Tapenade, Red Onion Chutney & Mixed Leaves

Garlic Cream Wild New Forest Mushrooms & Tarragon 'En Croute' with Rocket and Parmesan (Vg)

MAIN COURSE

Deconstructed Beef Wellington, Locally Sourced Pan Fried Fillet of Beef with Pancetta, Oyster Mushrooms, Chicken Liver Pate & Pastry Top, Served with A Port Reduction Jus, Baby Vegetables & Dauphinoise Potatoes

Pan Fried John Dory with a Wild Mushroom & Truffle Risotto, Garlic Asparagus & Toasted Pine Nuts

Pan Fried Breaded Aubergine & Halloumi Served with Home Made Linguine with a Sage, Garlic Parmesan & Pine Nut Butter, Peppered Rocket & Grilled Heirloom Tomatoes (Vg)

SWEETS

Raspberry Creme Brulee with a Lemon Shortbread (V)

Marmalade Bread and Butter Pudding with Chantilly Cream (V)

Selection of Cheese with a Fig Chutney and Biscuits

TO FINISH

Coffee & Petit Fours

£75 PER PERSON INCLUDING A BOTTLE OF HOUSE RED OR HOUSE WHITE WINE BETWEEN 2

