

# NEW YEAR'S EVE

## Menu

£120 PP

18.30 Arrival

Cocktail & Canapes Reception

Five Course Dinner

DJ & Dancing

Fireworks & Champagne Toast

### STARTER

CHICKEN CONSOMMÉ, GLAZED WILD MUSHROOMS,  
GARLIC CROUTONS, CURED EGG YOLK

### FISH COURSE

OAK SMOKED SALMON, VODKA & LIME CURED  
SALMON, GOLDEN, RED & CANDIED BABY BEETROOT,  
HORSERADISH MOUSSE & COMPRESSED CUCUMBER

### SORBET

RASPBERRY, ROSEMARY & PROSECCO SORBET  
COCKTAIL

### MAIN

MARINATED PORK FILLET, BRAISED PORK BELLY, PORK  
SHOULDER BON BON, CAULIFLOWER PUREE, CRUSHED  
NEW POTATOES, BABY CARROTS & SAUCE ROBERT

### DESSERT

CHERRY PARFAIT, CHOCOLATE MOUSSE, MARINATED  
CHERRIES, CHOCOLATE SPONGE AND CHERRY GEL

# NEW YEAR'S EVE

## *Menu* (Vegetarian)

£120 pp

18.30 Arrival

*Cocktail & Canapes Reception*

*Five Course Dinner*

*DJ & Dancing*

*Fireworks & Champagne Toast*

### *STARTER*

VEGETABLE CONSOMMÉ, GLAZED WILD MUSHROOMS,  
GARLIC CROUTONS, CURED EGG YOLK

### *INTERMEDIATE COURSE*

GOLDEN, RED & CANDIED BABY BEETROOT,  
HORSERADISH MOUSSE, PICKLES SHALLOTS &  
COMPRESSED CUCUMBER

### *SORBET*

RASPBERRY, ROSEMARY & PROSECCO SORBET  
COCKTAIL

### *MAIN*

BUTTERNUT & ALMOND RAVIOLI, ROASTED  
BUTTERNUT SQUASH, WILTED BABY SPINACH,  
SHALLOTS, WHIPPED GORGONZOLA, TOASTED  
ALMONDS, BROWN BUTTER & AMARETTO GLAZE

### *DESSERT*

CHERRY PARFAIT, CHOCOLATE MOUSSE, MARINATED  
CHERRIES, CHOCOLATE SPONGE AND CHERRY GEL