

NEW YEAR'S EVE MENU 2019

ARRIVAL FROM 7PM DINING AT 8PM
BUCKS FIZZ ON ARRIVAL

STARTERS

CARAMELISED ONION SOUP

With Roquefort Toasts

BAKED CHESTNUT MUSHROOM, LEEK & SPINACH CRUMBLE

With Baby Leaves

PULLED DUCK LEG TERRINE

With Fig Chutney and Toasted Walnut Loaf

DEEP FRIED CRAB & SPRING ONION BEIGNET

With Sliced Smoked Salmon, Wild Rocket & Parmesan Shavings

MAINS

RARE ROAST WEST COUNTRY BEEF SIRLOIN

With Potato Dauphinoise, Grilled Plum Tomatoes, Green Beans & a Red Wine & Thyme Jus

BAKED HAKE FILLET WITH A GARLIC HERB CRUST

Chive Mash, Curly Kale and a White Wine Mustard Veloute Sauce

ROAST BREAST OF CHICKEN WRAPPED IN PARMA HAM

With Butternut Squash & Parma Ham Risotto and Crispy Red Onion Rings

BAKED SPINACH & RICOTTA CANNELLONI

With Glazed Somerset Brie, Tomato Ragu and Dressed Leaves

DESSERTS

WARM TREACLE TART

With Vanilla Chantilly and Toffee Sauce

LEMON, LIME, MASCARPONE CHEESECAKE

With Stem Ginger, Fresh Raspberries and Zesty Sorbet

BAKED DARK CHOCOLATE FONDANT

With Pistachio Ice Cream

50% DEPOSIT PER PERSON ON BOOKING WITH BALANCE PAID BY 24 TH DECEMBER

£39.95 PER PERSON INCLUDING LIVE ENTERTAINMENT

£69.95 PER PERSON INCLUDING DINNER, ENTERTAINMENT,
EN-SUITE ACCOMMODATION AND BREAKFAST