



New, Years Eve Gala Dinner

£75.00

Sunday 31 December 2017

Champagne and
canapés on arrival

FIRST COURSE

Prosciutto wrapped scallops
with spiced butternut quenelle,
lime and tarragon butter

Guernsey crab, poached
crevette and smoked salmon
with citrus vinaigrette and caviar

SECOND COURSE

Cognac scented
lobster bisque
with saffron extract

* Kaffir lime, ginger and star
anise sorbet

THIRD COURSE

8oz Slaney Valley beef fillet
'Rossini'
with creamy garlic mash,
Margaret de canard liver
mousse, Port wine glazed
shallots and marjoram demi
glaze

Serrano ham wrapped
monkfish tail
with beetroot fondue, Tamarind
and coconut reduction

Asparagus, forest mushroom
and Wensleydale tart
with vine tomato concasse
and parmesan gratinate

FOURTH COURSE

Meadow Court Farm cheese
with walnuts, celery, grapes and
biscuits

FIFTH COURSE

Chocolate mud opera cake
with hazelnut parfait and lemon
curd glaze

Trio of mini desserts
raspberry mousse, maple and
strawberry crème brulee and
treacle tart

Freshly ground coffee and
Petite Fours