

NEW YEAR'S EVE 2018 MENU

Canape and Champagne Reception

First Course

Game terrine with prune chutney dressed with rocket leaves, toasted ciabatta and truffle oil

Roasted vine tomatoes, roasted courgettes, shallots and goat cheese tart with dressed salad leaves and basil coulis v

Fish Course

Baked halibut fillet, prawn and herb crust with roasted baby vegetables, pea puree and lemon dressing

Roasted aubergine filled with spinach, red peppers and ricotta cheese served with couscous and a tomato, sweet pepper and basil sauce v

Main Course

Pan roasted fillet of beef with pomme duchesse, glazed beetroot, baby parsnips, shallots, baby leeks and herb butter with thyme infused red wine jus

Chargrilled courgettes, aubergine and pepper stack with grilled halloumi, celeriac slow and red pepper coulis v

Dessert

Assiette of mini desserts – traditional apple tart, lemon tart with berry compote, Chantilly cream, profiterole with creme patisserie and chocolate sauce, fresh berry salad, raspberry sorbet with mint syrupy

Petite Fours and Coffee