



New Year's Eve Gastronomique Menu

Pre-dinner Canapés

Julienne Smoked duck and mango, sweet potato rosti
Smoked salmon, poached wild salmon mousse parcel, dill hollandaise
Caramelised foie gras toasts, redcurrant jelly

Amuse Bouche

Seared king scallops, beluga caviar, roasted parsnip and Manuka honey

Starters

(All starters are served with homemade sourdough and butter)

Lobster Thermidor, Remy Martin Cognac, gruyere, mixed greens, buttered new potatoes
or
Double baked cheese soufflé, wild mushroom duxelle, brandy tarragon béarnaise
or
Slow cooked venison, wild berry jus, saffron mash

Fish Course

Pan fried monkfish, wrapped in Parma Ham, Bouillabaisse sauce, red shiso

Sorbet

Lemon and vodka sorbet with fresh mint

Mains

Trio of Mains
Rack of herb crusted English lamb, red currant jus
Deconstructed dry aged beef wellington, Rioja glaze
Duck confit, caramelised orange drizzle
Panache of baby vegetables
Duck fat hassleback new potatoes, lemon thyme

Dessert

Trio of Desserts
Dark chocolate fondant, chantilly cream, freeze dried raspberries
Lime panacotta, berry compote
Bakewell tart, Manuka honey clotted cream

Cheese Course

A selection of six artisan cheeses, served with quince jelly and charcoal biscuits.