



NEW YEARS EVE 2018

A GLASS OF LAURENT PERRIER ON ARRIVAL,
CANAPES FOR THE TABLE

devils on horseback/smoked trout blini/wild mushroom & truffle arancini/our own seasoned house crisps

STARTERS

SEARED SCALLOPS, *caramelised shallot puree, crispy onion rings, burnt onion powder & grilled lemon dressing*
GOATS CHEESE TARTLET, *crispy bon bon, salt baked beetroot, onion jam & reduced balsamic*
TEMPURA BATTERED JERSEY OYSTERS, *crème fraiche & caviar*
SEARED FOIE GRAS, *grilled black pudding, apple salad & Dorset apple syrup*

MAINS

2 BONE RACK OF LAMB, *crispy lamb fritter, mini shepherd's pie, minted peas, roast carrot, rosemary & red wine jus*
SCOTTISH HALIBUT, *butter roasted lobster, celeriac fondant & celeriac puree*
ROSEMARY AND POTATO PIE, *Marlborough mushrooms, chargrilled leeks & blue cheese sauce*
WILTSHIRE FILLET STEAK, *confit garlic mash 'Bourguignon sauce' and crisp pastry*

SGROPPINO, a drink originating from Venice of Grey goose vodka & lemon sorbet

PUDDINGS

ICED WHISKEY CREAM, *boozy prunes & tea syrup*
RICH CHOCOLATE TART, *black cherry compote, cherries, honeycomb & Chantilly cream*
'JELLY & ICE-CREAM', *raspberry & rosewater jelly, Judes' vanilla ice-cream, chocolate sphere and warm white chocolate sauce*
'FIREWORKS' *mini baked Alaska, flaming vanilla crème brulee, garden lavender shortbread & popping candy*
SHARING BOARD, *smaller versions of all the desserts (minimum 2 people)*
CHEESEBOARD, *a selection of English cheese served with grapes & spiced pear chutney*

COFFEE & PETIS FOURS

£95 PER PERSON