



NEW YEARS EVE

A GLASS OF LAURENT PERRIER ON ARRIVAL,
A SELECTION OF CANAPÉS FOR THE TABLE

STARTERS

SEARED CORNISH SCALLOPS, *cauliflower puree, black pudding, chorizo crumb & pea shoots*
FILLET OF BEEF CARPACCIO, *black garlic puree, artichoke crisps, sun blush tomato salad*
FRESH CORNISH OYSTERS ON ICE, *shallot dressing, tobacco sauce, lemon wedge*
HOMEMADE TOMATO & BASIL SOUP, *cheese crouté, artisan bread*
WARM RED ONION & GOAT'S CHEESE TART, *roasted figs, beetroot dressing, goat's cheese bon bons*

MAINS

3 BONE RACK OF LAMB, *rosemary rosti, crushed pea & mint, chantenay carrots, redcurrants, red wine jus*
PAN ROAST SCOTTISH HALIBUT, *battered lobster, samphire, baby leeks, fondant potato and lemon butter sauce*
ROSEMARY AND POTATO PIE, *chargrilled Mediterranean veg, Marlborough mushrooms, red pepper sauce*
CHARGRILLED FILLET OF WILTSHIRE BEEF, *mushroom & shallot duxelle, cherry tomato, Parma ham shard, parmesan puff pastry, port wine sauce*
CHARGRILLED COTE DE BOEUF, *16oz of Wiltshire beef, garlic butter, slow roast cherry tomato, confit garlic, triple cooked chips, rocket & parmesan salad*

PUDDINGS

ICED CHOCOLATE AND BANANA PARFAIT, *toffee sauce, chocolate crumb, black cherries*
RICH CHOCOLATE TART, *winter berry compote, cherries, honeycomb & Chantilly cream*
MINI BAKED ALASKA, *vanilla ice cream, caramelised peaches, popping candy, sparkler*
HOMEMADE LEMON POSSET, *strawberry gel, lemon polenta biscuits*
A WARM STICKY TOFFEE PUDDING, *toffee sauce, salted caramel ice cream*
CHEESEBOARD, *a selection of English cheese served with grapes & spiced pear chutney*

COFFEE & PETIS FOURS

£95 PER PERSON