



New Year's Eve dinner

Selection of Canapes on table

pan fried scallop, pea purée* – goats cheese bon bon, tomato & basil tapenade –
duck liver pate, toasted brioche*

Or

leek and gorgonzola tart, Fried sage polenta, olive sunblushed tomato & basil,
Shallot Bhajis, cucumber & mint raita

gin and tonic sorbet*

pan roasted fillet of beef
diane sauce, creamed truffle potatoes, roasted carrots, cavolo nero*

Or

Grilled halibut
poached lobster, lobster bisque, wilted spinach, saffron potatoes*

Or

Ravioli
stuffed with wild mushroom, pine nut, goats cheese
creamed leeks, crispy capers, watercress salad

trio of desserts

baileys cheesecake, Triple chocolate terrine*, coconut and lime parfait*

selection of Hamish Johnston cheeses*

free trade coffee & petit fours

£59.00 per head

bar & dancing until 1am

*dishes are or can be Gluten Free