

# TA TA 2021!!

## NEW YEAR'S EVE MENU

### CHAMPAGNE & CANAPE RECEPTION

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COOKED SCALLOP IN THE SHELL  
PARMESAN CRUST & BROAD BEAN PURÉE

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FRENCH ONION SOUP (VEGAN)

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CURED DUCK BREAST FILLET  
ROCKET SALAD, RED WINE JUS & CRANBERRY SAUCE

### LEMON SHERBET SORBET

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WHOLE DOVER SOLE  
SAUCE OF MINT, CAPERS, BASIL & LIME  
PAN FRIED JERSEY POTATOES

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SURF & TURF  
(KING PRAWNS, FILLET, CALAMARI)

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TAGLIATELLE & WILD MUSHROOMS  
DRESSED W FRESH TRUFFLES & TRUFFLE OIL

FLOATING ISLAND  
CRÈME ANGLAISE, SALTED CARAMEL & TOASTED ALMONDS

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BLAZED CRÊPE SUZETTE  
ORANGE & GRAND MARNIER SAUCE (CAN BE VEGAN)

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THE ROYAL  
INDULGENT CHOCOLATE MOUSSE, CRISPY HAZELNUT PRALINE,  
HAZELNUT DACQUOISE SPONGE & CHOCOLATE GLAZE

### CHAMPAGNE TOAST

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COFFEE AND PETITS FOURS

£110 PER ADULT. CHILDREN AGED 12 & OVER ARE WELCOME