



NEW YEAR'S EVE DINNER

2021

£180.00 per person

Arrival Cocktail and Canapés

Oak Smoked Salmon, Potato Blinis, Herbed Crème Fraîche, Exmoor Caviar, Grapefruit Dressing
Pressed Terrine of Ham and Label Rouge Chicken, Foraged Fruit Compote, Sourdough Toast
Consommé of Wild Mushrooms and Madeira, Tortellini of Cep Mushrooms, Chervil

Slow Roast Loin of Hereford Beef, Boulangère of Ox Cheek, Grilled Onions, Burgundy Wine Jus
Plancha Cooked line Caught Seabass, Truffled Celeriac Purée, Etuvée of baby leeks
Open Lasagne of Winter Vegetables, Roast Chestnuts, Glazed Baby Onions, Ash Oil

Verrine of Lime and Sour Cherries

Bitter Praline Crèmeux, Lemon Sherbet, Citrus Powder, Gold Leaf

Tatin of Red Wine Poached William's Pear, Vanilla Crème Fraîche

Continental Cheese Selection, Apple and Prune Chutney
(optional additional course for £10)

Petit Fours, Tea's and Coffees