

# New Years Eve Menu 2011

## CANAPÉ SELECTION

### • STARTERS •



**SMOKED SALMON TERRINE**  
with truffled potato salad



**CARPACCIO OF MEDITERRANEAN VEGETABLES**  
parmesan shavings and aged balsamic



**SEARED SCALLOPS**

with celeriac purée and crisp parma ham



**HAM HOCK TERRINE**

with pease pudding and toasted brioche

**JERUSALEM ARTICHOKE SOUP**   
with white truffle oil and crusty bread



### • MAINS •



**FRITO MISTO**

selection of freshly prepared seafood. Red mullet, king prawn, baby squid, langoustine, crispy courgette all lightly fried in crispy batter served with saffron and garlic aioli

**ROASTED GUINEA FOWL SUPREME**

with confit garlic, glazed vegetables, dauphinoise potato, crisp pancetta and veloute sauce



**TURBOT FILLET**

with savoy cabbage, wild mushrooms and glazed shallots



**BRAISED OXTAIL BOURGUIGNON**

with pommes purée, baby onions and mushrooms and rich red wine sauce



**COURGETTE, LEEK & PARMESAN SOUFFLE**

with glazed vegetables and dauphinoise potato



### • DESSERTS •

**NEAPOLITAN CHOCOLATE MOUSSE**

a three layer chocolate mousse with chocolate sorbet



**VANILLA PANACOTTA**

with cinnamon winterberry compote



**STICKY TOFFEE PUDDING**

with butterscotch sauce and vanilla ice cream



**PEAR BELLE HELENE**

poached pear in vanilla and white wine, a chocolate amaretto mousse and almond tuile with vanilla ice cream

**SELECTION OF BRITISH AND CONTINENTAL CHEESES**

with biscuits, fruit and homemade pickle



**FRESHLY GROUND COFFEE & PETIT FOURS**

**£39.50PP**