New Year's Eve Early Bird MENU

STARTER

Potted Smoked Salmon Parfait ~ Keta Caviar ~ Pickled Fennel Salad ~ Toasted Sourdough (GFA)

Pigeon Breast ~ Celeriac Remoulade ~ Pâté Bon Bons

Tian of Heritage Tomatoes ~ Basil & Lemon Whipped Cream ~ Olive Tapenade (Vegan)

Asparagus & Parma Ham wrapped Soldiers ~ Hollandaise & Truffle Dippy Egg

MAIN COURSE

Roasted Guinea Fowl Supreme ~ Parsnip Puree ~ Bubble & Squeak ~ Green Peppercorn Sauce

Fillet of Beef ~ Braised Beef Croquette ~ Dauphinoise ~ Honey Roasted Carrot ~ Guinness Sauce

Coconut, Cashew & Butternut Squash Lentil Curry ~ Saffron Pilau ~ Tempura Okra (Vegan)

Bouillabasse – King Prawns | Red Mullet | Bass | Mussels ~ Garlic Croutes ~ Aioli

DESSERTS

Mulled Pear Bakewell Tart ~ Vegan Vanilla Ice Cream (Vegan)

Pineapple & Spiced Rum Tatin ~ Coconut Ice Cream

Chocolate Fondant ~ Pistachio Ice Cream (GFA)

SELECTION OF LOCAL CHEESES

Available on request £12.00 supplement per person

Biscuits ~ Fig & Apple Chutney

£59.00 per person

Served 6.00pm & 6.30pm

call 01588 638 403 to book

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