





New Year's Eve Dinner

Canapés of salmon, caviar and foie gras

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Bread and dips

Cream of cauliflower, Blue Monday cheese foam

Carpaccio of venison, pickled oyster mushrooms, organic leaf, game chips, juniper mayonnaise

Char grilled Manx king scallop, spiced butternut squash, lobster consommé

Frozen Bellini

Pan roasted fillet of wild turbot, tiger prawns, olive oil mash, spinach, mussels and parsley broth $\underline{\text{OR}}$

Herb crusted fillet of veal, navarin of winter vegetables, oxtail strudel, potato crisp

Selection of cheeses, fruits, nuts and biscuits

Spiced winter fruit mille-feuille, Armagnac scented cream, orange and mascarpone sorbet, dark chocolate cigars

Coffee and petit fours

£75 per guest



Every moment is an Experience to be Enjoyed