

## New Year's Eve Menu

Available 31<sup>st</sup> December 6pm – 10pm

Instow  
arms

4 Courses

£29.95 (Either starter or dessert with intermediate, main course & coffee)

5 Courses

£34.99 (Starter, intermediate, main course, dessert & coffee)

### Starters

Plaice Roulade - Roulade of plaice, spinach & crab, served on a bed of wilted spinach & new potatoes, dressed with sun dried tomato & caper oil.

Scallop & Chorizo salad - Butter basted scallops served on pan fried chorizo with a red pepper coullis & bistro salad dressed with basil oil.

Smoked Duck Salad - Home smoked duck breast, served on a bed of salad, dressed with a sweet, rich orange dressing, topped with crispy bacon lardons.

Asparagus Hollandaise - Fresh asparagus spears drizzled with hollandaise sauce, sprinkled with crispy bacon, served on a fresh crouton.

Roasted red pepper & feta cheese parcels - 3 red pepper quarters, filled with feta cheese, basil, sun dried tomatoes, olives, garlic & shallots, served with salad and drizzled with a balsamic glaze.

### Intermediate: Blackcurrant & cassis sorbet fruit sorbet

### Mains

Slow Cooked Fillet of Salmon - 8oz Salmon fillet slow cooked in vanilla spiced oil to medium rare, served on a chowder of sweet potato, mussels & clams, with fresh grilled asparagus spears.

Canon of Lamb en Croute - Canon of Lamb wrapped in puff pastry & mushroom duxelle, served with a fondant potato, mange tout, & chantenay carrots, drizzled with a wild mushroom & Madeira jus.

Pan fried breast of Duck - Honey glazed breast of duck, drizzled with a rich raspberry jus, served with game chips, fine green beans wrapped in bacon & chantenay carrots.

Pan fried fillet of Seabass - Fillet of seabass, served on a bed of seafood risotto, with mussels, clams & crayfish, topped with fresh parmesan shavings & dressed leaves, drizzled with basil oil.

Char grilled Mediterranean vegetable & mozzarella stack - Layers of chargrilled courgette, aubergine & peppers with mozzarella, served with basil pomme puree, aubergine caviar, fennel salad & sauce vierge.

### Desserts

Assiette of Raspberry - Raspberry soufflé, raspberry posset & a raspberry sorbet topped with praline.

Hot black forest fondant, served with vanilla ice cream.

White chocolate & raspberry mousse, encased in dark chocolate, served with raspberry coullis & clotted cream.

Homemade apple & cinnamon cheesecake, served with clotted cream.

Trio of crème brulee - Raspberry, orange & vanilla, served with homemade shortbread.

### Tea/Coffee with mints

V - Vegetarian