

New Years Eve 2012

Glass of Louis Roederer champagne served
with a selection of hot & cold canapés

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Seared diver caught scallops, cauliflower  
velouté and a warm tartar salsa

or

Pressed foie gras and caramel smoked duck,  
apple jelly and roasted onion brioche

or

Heritage carrot gnocchi, herb fromage frais  
and a raisin mustard emulsion

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Roasted fillet of Casterbridge beef, confit
baby onions, red onion and elderflower marmalade
and a potato and bacon mille feuille

or

Pan fried halibut with a light curry and mussel chowder,
charred leeks and a mini beetroot ravioli

or

Cep mushroom risotto with fresh winter truffle
and crispy celeriac and mushroom parcels

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White chocolate sphere filled with chocolate marquise  
and coffee crumble served with Acacia honey ice cream

or

Passion fruit soufflé with artisan yoghurt ice cream

or

Selection of British and continental cheeses  
served with flavoured wafers

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Coffee & macaroons

£110.00 per person

A discretionary service charge of 10% will be added to your bill & VAT is included