

# New Years Eve

3 course Dinner £55pp

Dinner, Disco and Cabaret

**Arrive 19.30 Glass of Bubbly on arrival**

## **Starters:**

Parsnip, Ginger and Honey Soup served with Herbed Croutons

Pan Seared King Scallops served with Crispy Pancetta, Black Pudding and Colcannon finished with a Red Wine Reduction

Chicken Liver and Smoky Bacon Pate with Caramelised Red Onion Marmalade and Warm Toast

Chinese Style Crispy Duck Pancakes served with Cucumber, Spring Onion and Hoi-sin Sauce

Sauté Wild Mushrooms in a Creamy Stilton Sauce nestled on a Puff Pastry Basket

## **Main:**

21 day aged Sirloin Steak served with Diane Sauce and Dauphinoise Potatoes

Slowly Braised Lamb Shank cooked in a Chorizo and Tomato sauce served with Sweet Potato Mash

Pan Seared Medallions of Venison Loin with a Potato Rosti, Wilted Greens and a Sloe Gin and Plum Sauce

Pan Roasted Breast of Chicken with a Thyme and Parmesan Risotto, Oyster Mushrooms and a Chicken Jus

Sesame Halloumi Parcels served with a warm salad of Butternut Squash, Baby leaf Spinach, Red Onion and Cherry Tomato Salad

## **To Finish:**

Selection of Farmhouse Cheeses and Biscuits

or

Duo of Hand crafted Desserts

**Music and Dancing until 1am**

**Carriages at 1.30am**

**Dress Code - Black Tie**