

Judges New Years Eve Dinner Menu - Courtyard Suite

"Bubbly" and Canapés

Amuse Bouche

Winter Vegetable Soup, with honey

Starters

Herb Cured Salmon, micro salad, lemon purée

Feta Cheese, marinated onion, frisée and tomato chutney

Local Game Terrine, apple textures

Platter of Seasonal Fruit and Melon, mulled wine syrup

Intermediate

Sorbet

Main Courses

Grand Reserve Fillet of Beef

wild mushrooms, glazed carrots & shallots, fondant potato, red wine

Trio of Pork

fondant potatoes, celeriac textures

Herb Crumbed Cod Loin

braised potato, prawn, white wine cream and curly kale

Roasted Vegetable Hotpot

mashed potatoes, seasonal leaves

Desserts

Pannacotta, sweet vanilla winter berries

Chocolate Truffle Torte, Chantilly cream

Brioche Bread and Butter Pudding, apricot purée

Selection Cheeses & Biscuits

Coffee and Mince Pies

New Year's Eve Dinner £82.50 per person

(including Bubbly and Canapés on arrival, Table Magician and Disco)

All prices are inclusive of VAT

The party begins at 7 for 7.30pm with our welcome Bubbly reception and Canapés.

Major allergens intentionally used as ingredients are:

celery, cereals containing gluten, crustaceans, eggs, fish, lupin, milk, molluscs, mustard, nuts, peanuts, sesame seeds, soya, sulphur dioxide

Please make your waiter aware of any known allergies or special dietary requirements.