

Judges New Years Eve Dinner Menu - Courtyard Suite

"Bubbly" and Canapés

Amuse Bouche

Creamy Butternut Squash Soup

Starters

Smoked Trout, horseradish, beetroot, watercress, lemon dressing

Cauliflower Pannacotta, caramelized figs, coulis and hazelnut crumb

Duck and Rabbit Terrine, cranberry chutney, pistachios, crumb

Platter of Seasonal Fruit and Melon, mulled wine syrup

Intermediate

Sorbet

Main Courses

Grand Reserve Fillet of Beef

with blue cheese crust, fondant potato, caramelized shallot, green beans, rich port jus

Trio of Pork

fondant potatoes, celeriac textures

Pancetta wrapped Cod

carrot and potato rösti, shallots, kale, tomato fondue

Wild Mushroom Risotto

micro salad, truffle, parmesan crisps

Desserts

Winter Berry and Pink Champagne Jelly, Chantilly cream, Lady Fingers biscuits

Rich Chocolate Tart, cherry compôte, nut ice cream

Vodka and Tonic Cheesecake, twist of lemon

Selection Cheeses & Biscuits

Coffee and Chocolates

New Year's Eve Dinner £85.00 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.