

New Year's Eve Menu

Smoked salmon and langoustine salad
Roasted figs wrapped in Parma ham with a walnut oil dressing
Melon and mango cocktail with a raspberry and midori coulis
Duck liver and Cointreau pate served with hot toast



French onion soup with croutons



Sole dressed in a white wine and grape sauce



Lemon sorbet



Venison liver served with a wild mushroom sauce
and a truffle oil mash

Roast sirloin of beef served rare, accompanied with Yorkshire
pudding, roast potatoes, fresh vegetables and a beef gravy

Rack of lamb served with leek, bacon and a red wine and
rosemary jus with dauphinoise potatoes

Tuna steak in a chilli, coriander and lemon grass dressing,
accompanied with baby vegetables and crushed new potatoes

Feta cheese and vegetable strudel with a tomato and basil
sauce served on a bed on herb infused rice



Vanilla and orange pannacotta served with
a shot of vanilla vodka

Raspberry and almond cheesecake served with a shot of amaretto

Hazel's strawberries served with a shot of peach schnapps

Chocolate fondant served with a shot of Famous Grouse Whisky



Cheeseboard and Port £5.45 supplement



Choice of tea or coffee and mints

£39.95 per person, includes ½ bottle of wine per person