



New Year's Eve Menu

~Starters~

Beetroot and orange soup – selection of Artisan Bread

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Smoked Halibut with torched citrus fruits and sourdough crisps

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Pork and pistachio terrine, ale chutney and micro herb salad

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Smoked shrimp, marinated courgettes spaghetti kimchi, crispy string carrots

~Mains~

Saffron risotto with king prawns, scallops, seabass and sea vegetables

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Fillet Steak with green chimichurri sauce, marinated baked hasselback potato and greens

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Braised Portabello mushroom, spelt, tofu dressing, grilled baby gem lettuce and pumpkin seed pesto

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Crusted Duck Breast with figs, pommes Galette potato, herb oil, orange oil and caramelised heritage carrots

~Desserts~

Vanilla Ice-cream, hibiscus, rosehip, lemon grass soup, cookie croton and red fruit textures

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Passion Fruit Sorbet, tangerines, white chocolate shards, dark chocolate crumbs and chocolate meringue

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5 local Artisan cheeses, homemade chutney figs and sticky grapes

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Steamed Chocolate and Orange pudding with vanilla Chantilly cream and gold leaf