



# **New Year's Eve Menu**

## **Starters**

**Roasted Butternut Squash & Pine Nut Soup** - with brioche bread (V)

**Chicken & Ham Terrine** - with tarragon mayo and honey mustard

**Smoked Mackerel Paté** - with pickled cucumber and melba toast

**Warm Smoked Duck Salad** - with orange, mixed leaves and cranberry relish

## **Mains**

**Herb Crust Rack of Lamb** - with fondant potatoes, buttered beans, and madeira, rosemary and shallot sauce

**Ricotta Stuffed Chicken** - with pomme anna, asparagus and thyme and lemon cream reduction

**Fillet of Beef** - with dauphinoise potatoes, mushroom pureé chantenay carrots and beef jus

**Pan Fried Halibut** - with wild mushroom and broccoli, herb gnocchi and burnt butter and caper sauce

**Wild Mushroom and Green Pesto Tagliatelle**

## **Desserts**

**Blondie** - with vanilla ice cream

**Lemon Basil Tart, Lemon Sorbet and Wild Berry Coulis**

**Blueberry and Thyme Panna Cotta**

**Vanilla Cheesecake, Apple Sorbet and Raspberry Compote**

10% service charge for tables of 8 or more

Where possible, our ingredients are organically produced and locally sourced.  
Please advise of any allergies including Nuts or Lactose.

SERVICE NOT INCLUDED