



# **New Year's Eve Menu**

**3 course - £49.95**

## **Starters**

**GOATS CHEESECAKE** - with red onion chutney and black olive tuille

**ROASTED BUTTERNUT SQUASH SOUP** - with crayfish tails

**SLOW COOKED PORK** - with pan fried scallops and blackened aubergine puree

**CHARGRILLED CHICKEN** - with lime and rosemary mayonnaise, pomegranate glaze, avocado & treviso radicchio

## **Mains**

**BRAISED PORK** - with creamy leek with asparagus spears, potato cannelloni, pork heart & braised apple

**RAINBOW TROUT** - with romanesco, dill cream, fennel and lime burre blanc & fondant potato

**BRAISED FEATHER BLADE OF BEEF** - with roasted seasonal vegetables & creamy mashed potato

**GUINEA FOWL** - with braised red cabbage, red wine and red grape jus

**SWEET POTATO, RED ONION & GOATS CHEESE TART** - with crispy mixed leaf salads, walnuts and tomato & basil vinaigrette

## **Desserts**

**CHOCOLATE DELICE** - with chocolate and cardamom sorbet & coffee cream

**BLACK SESAME PANNA COTTA** - with sesame tuille and matcha ice cream

**WHITE CHOCOLATE MOUSSE** - with raspberry melt & raspberry sorbet

**BUTTER MILK PUDDING** - with blueberry ripple, blueberry compote & tuille biscuits