

# 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*