

New Year's Eve Gala Dinner 2019

Glass of Champagne to toast the New Year



Rich Venison pate served with Melba toast & A cider apple chutney

OR

Smoked salmon, King prawn & avocado salad with A citrus crème fraiche dressing

OR

Goats cheese & caramelised red onion tartlet with a rocket salad & basil pesto dressing

OR

Chilled fan of cantaloupe melon draped in Parma ham finished with black pepper & olive oil



21 day aged Rib eye steak served with a creamy pink peppercorn sauce

OR

Pan roasted lamb rump with a rich rosemary & red currant jus

OR

Seared fillet of salmon with new potatoes, green beans & A beetroot dressing

OR

Wild mushroom risotto finished with parmesan shards

(All served with garlic roasted new potatoes & seasonal vegetables)



Banoffee & salted caramel cheese cake

OR

Warm chocolate fondant with vanilla ice cream

OR

A Selection of fine English cheeses & biscuits

OR

Belgian chocolate & raspberry torte



Fresh filter coffee & truffle chocolate's

Hats, Crackers & novelties

£50 p/person

