

New Year's Eve Ball 2018

Canapes

Monkfish and smoked pancetta.

Tender beef fillet, truffle En croûte with chimichurri.

Parmesan shortbread with goats cheese and tomato pesto.

STARTER

Beetroot cured salmon, root vegetables, salad & thyme cracker.

Beef carpaccio with walnuts, gorgonzola and garlic aioli.

*Terrine of smoked and confit duck celeriac remoulade,
Cointreau syrup, orange candy peel.*

Somerset Brie fritters, redcurrant jelly with fresh roquette.

MAIN

*Cheek of beef braised in red wine, silver skin onions, smoked pancetta, dauphinoise potatoes,
kale and rich Madeira jus.*

*Rainbow trout with saffron hollandaise, sauté new potatoes, butter and
pistachio sprouts soft quail's eggs.*

*Ballantine of chicken, tarragon, smoked ricotta, swede puree, honey
roast chantenay carrots, Forestier sauce.*

*Chargrilled vegetables and goats cheese stack, piquillo pepper and
sun kissed tomato pesto, taro rosti stack.*

DESSERT

Chocolate ganache tart with salted caramel ice cream, toffee butterscotch sauce.

Coffee mousse with Baileys foam and cantuccini biscuit.

Roasted plum, walnut, panettone and brandy cheesecake.

food.



INCLUDING:

MIDNIGHT CHAMPAGNE RECEPTION ● LIVE MUSIC FROM THE VOX BEATLES