

# HAPPY New Year

A Glass of Bucks Fizz on Arrival

Selection of Canapés

## STARTERS

Jerusalem artichoke veloute with white truffle oil

Pan roasted hand-dived scallop and fried tiger prawn wrapped with kataifi pastry

Pressed corn fed chicken terrine, girroles and shittaki mushrooms, sauce grebiche and balsamic jelly

Smoked salmon cannelloni, avocado, sun blush tomato, sauce senap and pickled cucumber

Goats cheese croustilles, celeriac remoulade, redcurrant dressing and micro cress (V)

## MAINS

Sautéed fillet of halibut, pomme fondant, sautéed baby spinach, tomato fondue, saffron and lemon grass foam

Fillet of sea bass, braised chorizo lentils, roasted celeriac, confit of fennel celeriac froth

Tournedos of welsh prime beef fillet rossini, pate, truffles and cognac jus

Duo of crosse duck, vanilla mash, braised endive and armagnac jus

Wild mushroom risotto and sauteed baby moriles (V)

Ratatouille Timbale, sauteed spinach, pomme fondant, tomato and cumin jus (V)

## DESSERT

White chocolate cheesecake with blackberry compote

Baileys Parfait with chocolate tuile

Vanilla pod crème brulee, lavender tuile and forest fruits

A selection of british farmhouse cheeses served with a pear and saffron compote

Tea, Coffee and Petit Fours

Selection of Liqueurs to Finish

7 Courses £69.95