

NEW YEAR'S EVE MENU 2010  
31ST DECEMBER

Champagne and canapés on arrival

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Seared scallops, black pudding and Jerusalem artichoke purée  
King prawn and chorizo salad  
Terrine gourmande, apple and vanilla chutney with toasted sour dough  
Croustade d' oeuf "Maintenon"

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Pear sorbet

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Poached halibut in red wine with beurre rouge and salsify  
"Redlands Farm" fillet of beef, dauphinoise potatoes, port jus  
Loin of venison, carrot purée and blackcurrant sauce  
Roast butter nut squash, warm spiced lentil salad

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Assiette of dessert "2011 "

or

Selection of artisan cheese from our trolley  
served with biscuits and chutney

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Coffee or tea and petit fours

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Entry into New Year's Eve party and live entertainment.

£125 per person

Local terms & conditions apply. All our prices include VAT.  
A discretionary 10% service charge will be added to your bill.