

NEW YEAR'S EVE MENU 2010

31ST DECEMBER

Champagne and canapés on arrival

Jerusalem artichoke soup, truffle oil

Smoked salmon terrine with crème fraîche & caper relish
Roast squab pigeon, fondant potato, crushed peas and bacon
Baked beetroot and haloumi with apple and walnut salad
Potted rabbit, prune compôte and toasted sourdough

Champagne sorbet

Fillet of dry aged beef, wild mushroom velouté and red wine sauce
Pot roasted guinea fowl with confit leg pithivier
Fillet of halibut, peas, pancetta and citrus dressing
Celeriac and parsnip tortellini, beetroot crisps and celeriac cream

Roast plums and barley pudding
Dark chocolate tart and mascarpone ice cream
Lemongrass panna cotta, honeycomb and lime syrup
Selection of artisan cheese from our trolley
served with biscuits and chutney

Coffee and petit fours

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.