

TOWNHOUSE No 5 NEW YEAR MENU 2010

STARTER

Chickpea soup and pancetta
Leek & gruyère quiche
Aromatic duck and lentil terrine, spiced date chutney
Tian of haggis, neeps and tatties

SALADS

Celery & roquefort
Mushroom à la grecque
Tomato, basil & shallot salad
Cucumber & goat's cheese salad
Baby gem, aged parmesan & tarragon dressing

MAIN

Coq au vin
Koulibiac of salmon, sauce béarnaise
Braised lamb shoulder "hotpot"
Tortellini of pumpkin, pine nut cream

VEGETABLES

Cauliflower, sauce hollandaise
Braised savoy cabbage
Pommes sauté

DESSERTS

Apple tart fine, clotted cream
Petit pot au chocolat, creme vierge
Crème fraiche cheesecake, strawberry puree

Selection of British cheeses with quince paste & crisp rye bread

Coffee and petit fours

£75 per person