

NEW YEAR'S EVE MENU 2010

31ST DECEMBER

Champagne and canapés on arrival

Game terrine, smoked plum chutney, toasted sour dough
King prawns wrapped in pancetta, salad mâche, trio of aioli
Seared foie gras, sauternes jelly, winter truffle salad
Feuilleté of wild mushrooms with rocket and tarragon cream

Champagne sorbet

Roast "Donald Russell" fillet of naturally reared beef,
spiced red cabbage, celeriac purée and winter truffle jus
Pan fried halibut with wilted spinach and fricassée of shellfish
Seared fillet of venison with fondant potato, caramelized salsify & juniper jus
Risotto of confit tomatoes, baby spinach and goat's cheese

Pear and almond tart with Poire William ice cream and pear crisp
Valrhona dark & white chocolate terrine with Grand Marnier ice cream
and Clementine compôte

Assiette of dessert 2010

Chocolate fondant, glazed lemon tart, dark and white chocolate terrine,
iced clementine soufflé, Bailey's crème brûlée

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.