

NEW YEAR'S EVE MENU 2010

31ST DECEMBER

Champagne and canapés on arrival

Toulouse sausage with pickled peppers

Salmon gravadlax, Waldorf salad, honey and mustard dressing

Prosciutto ham, celeriac rémoulade, crostini, mixed pickles

Game consommé, rabbit tortellini

Twice baked cheese soufflé, herb cream

Champagne sorbet

Fillet of beef Wellington, dauphinoise potatoes, Madeira jus

Breast of pheasant, confit leg croquettes, apple jelly

Seared scallops and salmon, artichoke purée, sherry vinegar and truffle dressing

Wild mushroom Charlotte, spinach, sage and lemon butter

Poached pears in port, nutmeg ice cream, brandy snap of chocolate mousse

Selection of artisan cheese from our trolley

served with biscuits and chutney

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.