

# *New Year's Eve Menu 2018*

*Wild Mushroom & Black Truffle Veloute (V/G)*

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*Duck Ballontine Terrine with Prune Puree & Orange Sauce (G)*  
*Crab with Chipotle Mayonnaise & Pink Grapefruit Salad (G)*  
*Poached Pear with blue Cheese, Candied Walnuts & Port Reduction (V/G)*

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*Champagne & Strawberry Sorbet (V/G)*

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*Local Fillet Steak served with Celeriac Puree, Potato Terrine,  
Sautee Mushrooms & Horseradish Sauce (G)*  
*Lamb Rump served with Ratatouille, Roast Garlic, Pea Puree  
& Rosemary Sauce (G)*  
*Pan Fried Sea Bass with Potato Cake, Spinach, Confit Cherry  
Tomatoes, Dill & Lime Emulsion (G)*  
*Glazed Pancake with Parmesan Au Gratin, Filled with Provencal  
Vegetables & Rosary Goats Cheese (V)*

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*Danny's New Year Selection of Deserts (V)*  
*Selections of British Cheeses with Chutney & Grapes (supplement £5) (VG)*

*£45 per person*

*(V): Vegetarian (G): Gluten Free*  
*Please inform a member of staff of any dietary requirements  
you may have.*

