



New Year's Eve 2016



STARTERS

Clam Chowder

Piping hot clam chowder served in a with lemon, garlic & herb croutons

Chilli, Ginger & Lime Chicken Wings

Sticky sweet & spicy wings served with a piri-piri mayonnaise

Sweet Potato, Pine Nut & Red Pepper Arancini

Homemade Risotto Balls, deep fried till golden brown and served with a chilli & tomato sauce

Smoked Salmon on Rye

Delicately smoked salmon served on toasted rye bread with lemon mayo and rocket

Goats Cheese, Beetroot & Chestnut Tart

A boldly flavoured tart served with a salad garnish and a sherry dressing

Pulled Lamb, Mint & Cucumber Roulades

Tender minted lamb in a cucumber wrap served with curried yoghurt dressing

MAIN COURSES

Local Venison Wellington

Venison fillet from Grange Farm topped with mushroom duxelles & encased in puff pastry and served with dauphinoise potatoes, spiced red cabbage and tenderstem broccoli, finished with a red wine jus

Roast Pork Belly

Slow cooked pork belly roasted and served on celeriac mash with apple puree, black pudding and a cider reduction

Honey & Black Pepper Partridge

Local partridge from the Grange Farm shop served with honey roasted sweet potatoes, butternut squash and buttered kale, complimented by a light gravy

Slow Braised Lamb Shank

A lamb shank braised in red wine, served with garlic and rosemary mash and roasted parsnips and carrots

Pan Fried Sea Bream

Served with a broad bean, mussel and salsify fricasse with sauteed potatoes

Harrissa Glazed Salmon Fillet

Fresh salmon fillet roasted with a spicy glaze and served on a citrus infused cous cous

Butternut Squash, Sage and Cumin Risotto

Served with parmesan crostini and a garlic & rosemary foccacia

Gardener's Pie

A rich fresh vegetable medley topped with potato gratin and served with honey roasted root vegetable and a vegetarian gravy

DESSERTS

Lemon Trio

Lemon cheesecake, lemon sorbet & lemon posset served with a berry coulis

Champagne & Blood Orange Brulee

Served with almond biscotti

Raspberry Millefeuille

Served with raspberry sorbet

Chocolate Medley

Layered chocolate brownie & chocolate mousse served with a chocolate shard

Cinnamon and Pecan Steamed Sponge Pudding

Served with maple custard

Pear, Apple and Cherry Crumble

Warm fruit compote with a hazelnut and oat crumble topping served with custard

£47.50 per person, including a glass of Champagne to toast the New Year