



New Years Eve Menu 2010 - 2011

£64.95

Amuse-Bouche Starters

Pan Fried Scallops

Roasted Sweet Potato and Parsnip Crisps with a Sweet Curry Dressing

Breaded Local "Rosary" Goats Cheese

Rocket Salad with Avocado and Lime Salsa

Crisp Duck Leg

Served on a Bed of Puy Lentils finished with a Rosemary Jus

Smoked Salmon Roulade

Filled with a "Mere" Smoked Trout and Chive Mousse with a Saffron, Tarragon and Red Onion Potato Salad and a Pink Grapefruit Dressing

Classic French Onion Soup

Finished with Toasted French Bread Topped with Cheese

Granite - Melon Flavour

Mains

Roasted Rack of Lamb

Infused with Garlic and Rosemary, served with Fondant Potato, Confit Olives, Panache of Fine Beans and a Red Wine Jus

Pan Fried Pork Fillet

Served with Cocotte Potatoes, a Shallot and Apple Compote and Sautee Black Pudding with a Cider Sauce

Grilled Sea Bass

With Garlic and Coriander Tiger Prawns, Courgette Spaghetti, Pearl Potatoes and Aubergine Caviar, finished with a Capers and Olive Dressing

Oven Baked Cannon of Cod and Salmon

Served with Herb Crushed Potatoes and Wilted Spinach with Red Pepper Coulis

Mille Feuille of Wild Mushroom Fricassee and Asparagus

With a Rocket and Parmesan Cheese Salad and a White Truffle Oil

Dre - Dessert - White and Dark Chocolate Marquise

Dessert

Iced Mango and Basil Parfait

Served in a Brandy Snap Basket with a Passion Fruit Compote

Hot Chocolate and Raspberry Fondant

Served with a Strawberry Sorbet

Honeycomb Cheese Cake

With Crème Anglaise and Praline Brittle

Apple and Mixed Berry Pie

Served with Clotted Cream

Selection of Chef's Cheese's

Celery, Grapes, Fruit Chutney
and Biscuits

*New
Years Eve*