



New Year's Eve

DINNER MENU

Amuse Bouche

Royal Game Soup
Cheese straws

Starter

Melon Roses
Prosecco and raspberry jelly

Beef Carpaccio

Marinated in sherry and balsamic vinegar,
Horseradish mayonnaise and watercress

Intermediate

Champagne Sorbet

Seafood Table

Whole Prawns, Smoked Salmon, Poached Dressed Salmon,
Peeled Prawns, Cockles, Mussels, Dressed Crab,
Poached Lobster, Smoked Mackerel

From the Carvery

Ruby Red Sirloin of Beef
Yorkshire pudding and horseradish sauce

Herb Crusted Loin of Pork

Sausage, date, sage and onion seasoning

Escalope of Venison Rouladen

Rich Madeira sauce

Vegetarian Risotto

Chargrilled aubergines, asparagus
and artichokes, pesto dressing
Accompanied by a selection of chef's
seasonal vegetables and potatoes

Dessert

Baked Alaska

Rum and raisin ice cream

Warm Pancakes

Maple syrup, blueberries and cream

Trio of Chocolate Cups

Baileys, Amaretto & Limoncello mousses

Tropical Fresh Fruit Salad

Coconut cream

Cheese & Port Table

Brie, mature cheddar, Devon Blue, gouda,
Saint Agur, Austrian smoked and cheddar
with cranberries. Served with grapes, celery,
cheese crackers and a selection of port

Coffee & Petit Fours