



## NYE Menu 2019

£52 per person

### Starters:

Timbale of smoked salmon filed with piquant prawn mousse

Pressed ham hock & parsley terrine with brioche toast & chutney

Spiced cream of parsnip soup with herb sippets

### Mains:

Roast rib of Aberdeen angus, with Yorkshire pudding, roast potatoes and seasonal vegetables

Spinach and wild mushroom pithivier with watercress sauce (Vegetarian)

Delice of salmon en croute with ginger butter dauphinoise & French beans

Pan fried breast of chicken in a cream of chestnut mushroom and tarragon jus with parsley mashed potatoes & seasonal vegetables

### Desserts:

Assiette of exotic fruit with champagne sorbet

Rich chocolate bavarois and raspberry coulis

Baked American cheesecake with fruit compote

English and continental cheese plate (£2.50 supplement)