



NEW YEARS EVE MENU 2018

Starters

Cream of Tomato Soup, Basil, Homemade Bread

Pan Fried Scallops, Boudin Noir, Pancetta, Pea Purée

Roast Breast of Pigeon, Blackberry, Port Jus, Potato Croquette

Egg Yolk Ravioli, Tarragon Mayonnaise, Silverskin Onion, Rocket & Herb Salad

Champagne Jelly & Frozen Grapes

Mains

Three Bone Rack of Lamb, Fondant Potato, Lamb Faggot, Garlic Purée, Broad Beans, Baby Leeks, Jus

Pan Fried Halibut, Saffron & Mussel Chowder, Sweetcorn Textures

Fillet of Derbyshire Beef, Pommes Anna, Kale, Sticky Beef Shin, Jus, Shallot

Wild Mushroom & Butternut "Lasagne", Mozzarella, Micro Herbs

All served with Seasonal Vegetables & Potatoes

Desserts

Chocolate Plate, Orange, Hazelnut

Apple Tarte Tatin, Cinnamon Ice Cream, Apple Purée

A Selection of Ice Creams, Fruit Coulis, Brandy Snap Biscuit

Lemon Meringue Pie, Raspberry Sorbet

Optional

A Selection of Cheeses, Celery, Caramelised Walnuts, Frozen Grapes, Apple, Biscuits & Fruit Chutney

PLEASE INFORM A MEMBER OF OUR TEAM IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS.

Please also be aware that some of our Game Dishes may contain shot.