

NEW YEAR'S EVE 2017

Sumptuous evening of arrival canapes, 3-course meal, tea or coffee,
Prosecco at midnight. DJ and Dancing until 1am.

60 per person

CANAPES ON ARRIVAL

STARTERS

Chilli and garlic marinated king
prawn and mango skewers
dressed with a chilli and garlic oil

Pea and mint tortellini with
toasted pumpkin seeds, dressed
rocket and mint oil (v)

Pan seared breast of wood
pigeon, cherry sauce and
sweet potato puree

MAINS

6oz fillet of beef, dauphinoise
potatoes, baby carrots,
butternut puree and veal jus

Pan fried sea bass, shrimp in
butter and herb crushed new
potatoes

Curried lentil and mushroom
slice served with sautéed leeks
and mange tout

DESSERTS

Chocolate slice served with
cream and fresh raspberries

Exotic fruit tart finished with
mango and lime coulis

Cheese selection with biscuits,
onion chutney and grapes

TEA OR COFFEE

PROSECCO AT MIDNIGHT

If you have any allergies, please inform a member of staff. A discretionary service charge of 10% will be added to your bill for parties of 6 or more.