



New Year's Eve Dinner 2018

Amuse Bouche
Chef Choice

Starters

Roast Celeriac, Hazelnut, Poached Egg, Onion powder

Roast Pigeon Breast, Spinach, Bubble and Squeak, Red Current Jus

Chicken Liver, Foie Gras Parfait, Apple Jelly, Ham Hock, Black Pudding Crumb,
Wheaten Bread

Parisienne Gnocchi, Butter Poached Lobster, Chorizo, Quail Egg, Lobster Cream

Jerusalem Artichoke, Squash, Gorgonzola, Rocket, Pine Nut, Truffle Aioli

Mains

Guinness Braised Beef Short Ribs, Oxtail Ragout, Sirloin, Crisp Shallot, Beetroot Ketchup

Cherry Valley Duck Breast, Confit Leg Bon Bon, Pickled Cherries, 5 Spiced Jus

Lamb Cutlet, Chantenay Carrot, Pea Puree, Goats Curd

Olive Oil Poached Halibut, Wild Mushroom,
Smoked Pancetta, Bacon Foam, Brown Butter Jus

Butternut Squash, Roast Onion Pithivier, Cauliflower Puree, Crisp Kale

Desserts

Chefs Chocolate Assiette Plate

Roast Plum, Thyme Caramel, Brioche Pain Perdu, Crème Fraiche

Burnt Pear Pannacotta, Honeycomb, Quince

Clementine Crème Brule Tart

Selection of Cheese, Grapes, Chutney, House Crackers

Tea, Coffee, Petit fours