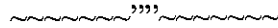


New Years Eve Dinner Menu 2020

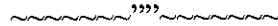
Breaded crab, shellfish and water chestnut dumpling, spring onion potato, lemon and black sesame seed sauce

Confit leg of duck and orange salad, thin crouton wafers, grand marnier dressing

Sweet potato and coconut soup (v)



Champagne and raspberry sorbet

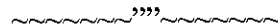


Char grilled fillet steak on toasted brioche, white stilton mousse, crisp pancetta
buttered cannon potato and a tomato, basil and port wine sauce

Steamed fillet of hake with a herb crust, asparagus, leek and chive volute

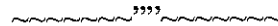
Portobello mushroom kiev with a broad bean and garlic butter sauce (v)

Vegetables and potatoes are an integral part of each dish



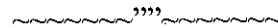
Assiette of desserts

(Selection of individual desserts)



Cheese Board

(Selection of English and continental cheese's, fruit cake, grapes, biscuits)



Freshly Brewed Coffee and Petit Fours