

New Year's Eve Dinner

THREE COURSES £50

STARTERS

Soufflé

Twice baked cheddar cheese soufflé, mulled wine pear, Parmesan crisp

Pulled Pork & Black Pudding Hash

Crispy panko breaded poached local farm hen's egg, crackling, pork jus, apple purée

Ham Hock, Pickled Carrot & Mustard Terrine

Fig and apple chutney, balsamic dressed rocket leaves, pickled cucumber, toasted artisan bread

Lemon and Tarragon Scallops

Seared Brixham scallops, curried cauliflower, pea purée, cured bacon crisp

MAIN COURSES

Tornedos Rossini

8oz Fillet of beef on a crispy brioche croute, Brixworth pâté, sautéed wild mushrooms, crispy shallot rings, hand cut chips, creamy Madeira sauce

Duck a l'Orange

Oven roasted duck breast, confit duck bon bon, carrot purée, fondant potato, sautéed winter vegetables, orange and ginger jus

Rack of Lamb

Herb encrusted roasted rack of lamb, sautéed kale, baby carrots, crispy goats cheese croquette, minted pea purée, Dauphinoise potato, port and redcurrant jus

Vegetable and Cheese Wellington

Red peppers, spinach, brie and cranberry sauce baked in crisp puff pastry, fondant potato, tender stem broccoli, creamy Madeira wine sauce

Salmon

Pan seared fillet of salmon on a bed of saffron, chorizo and red pepper risotto, herb salad, chive oil

DESSERTS

Black Forest Gateau in a Glass

Layers of chocolate sponge, Kirsch soaked cherries, chocolate sauce and Chantilly cream finished with white chocolate soil

Sticky Toffee Pudding

Butterscotch sauce, Noel's vanilla ice cream, praline disc

Gingerbread Crème Brulée

With mixed berries and a gingerbread man

Artisan Cheeses and Biscuits

Cobblers Nibble, Cornish brie and Northamptonshire blue, chutney, dried apricots, grapes, biscuits