

New Year's Eve 2017

Dinner Menu

Tuna niçoise - served on a cos leaf

Entrée

Asparagus - candied olive, buffalo curd, mint

Pan fried quail - pork sausage, pea, sweetcorn puree

Seared scallop - dijon mornay, gruyere

Main

Eye fillet - potato gratin, asparagus, thyme & black pepper butter

Atlantic Salmon - new potato, green beans, olive, clams

Freekeh risotto - sweet pea, dutch carrot, tender greens

Dessert

Lemon tart - lavender ice cream, candied peel

Creme brulee - caramelised baked custard

Profiteroles - chestnut ice-cream, dark chocolate sauce