



New Year Menu 2021

*Canapés & Prosecco Reception
Rice Balls Filled with Mozzarella
Venison Cocktail Sausages in a Warm Mini Yorkshire Pudding
Honey Fig Wrapped in Parma Ham*

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*Celeriac, Lemongrass & Apple Velouté Served with a Freshly Baked Roll  
Glazed Goats Cheese Tartlet with Home Made Onion Marmalade on a Bed of Rocket  
Warm Duck Breast & Orange Salad with a Hoisin Dressing & a sprinkle Of Sesame Seeds  
Smoked Salmon & Prawn Tian Wrapped in a Remoulade Sauce*

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Home Made Champagne Sorbet

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*Somerset Fillet of Beef with a Garlic & Rosemary Red Wine Jus  
Pan Fried Herb Crusted Hake with a Beurre Blanc Sauce  
A Filo Basket filled with Wilted Spinach & a Wild Mushroom Duxelles Served with a Madeira Sauce  
Cauliflower en Croute Served with a Rich Tomato Sauce (Curried Cauliflower, Chickpea & Spinach encased  
in Puff Pastry)  
All Served with Roasted Fondant Potatoes & a Medley of Seasonal Vegetables*

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*Irish Mocha Tort with Baileys Buttercream
Vanilla & Raspberry Crème Brûlée with a Homemade Shortbread Crisp
Vegan Chocolate Gingerbread Brownie with Vegan Ice Cream*

£97.95 Per Person