

2019 NEW YEARS EVE DINNER

Starters

Minestrone Milanese with Pesto Croutons and Grated Parmesan (n)(v)

Pâté Maison with Cider Fruit Chutney, Leaves and Chargrilled Brioche

White Hart Baby Gem Caesar Salad with Marinated Mediterranean Vegetables

Main Course

Rump of Lamb, with Fondant Potato, Flageolet Purée,

Green Vegetables and Rosemary Jus

Crisp Fried Cod Fillet with Lime Mash, Braised Leeks and Pernod Butter Sauce

Smoked Garlic, Parmesan and Wild Mushroom Risotto with Pesto Dressing(v)(n)

Desserts

Selection of Cheeses with Grapes, Biscuits and Olives

Marshmallow Parfait, Strawberry and Basil Compote and Grand Marnier Anglaise

Sticky Toffee Pudding, Vanilla Ice Cream and Butterscotch Sauce

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Coffee and Cookies

£55.00 per person