

Five Course New Year's Eve Menu

£34.50 per person (inc VAT)

Service charge is left to the discretion of the costumer

Smoked Salmon

With horseradish crème fraiche and rustic bread

Champagne Sorbet and Strawberries

Chicken Stroganoff

Succulent goujons of chicken cooked with onions, butter, pimentos and mustard sauce, flamed with brandy

Sea Bass

The freshest fish simply seasoned and grilled tomato, coriander and white wine sauce

Medallions of beef fillet

One with rossini sauce, the other with wild mushroom, roquefort and cream sauce

A Selection of Fresh Seasonal Vegetables

Lemon Meringue Pie

Profiteroles

With hot chocolate sauce

English and continental cheese

Grapes, celery and biscuit

Filter coffee with fresh cream

Vegetarian main courses

Mushroom, Cranberry, Brie and Hazelnut Wellington

Sautéed mushrooms, cranberries and seasoned spinach with hazelnuts topped with brie and encased with puff pastry

Vegetable Lasagna

Fresh vegetables cooked in a rich tomato and herb sauce, layered with lasagna Verdi, and topped with cream sauce and cheese.