

NEW YEARS EVE DINNER

Carpaccio of beef, roasted candy beets & horseradish crème fraiche

Seared scallops, crispy pork belly, cauliflower cheese and pea purée

Twice baked Shropshire blue soufflé with waldorf salad (v)

Lobster bisque with sesame prawn toast



Beef Wellington, truffle potato gratin, baby vegetables & red wine jus

Pan roasted monkfish with shellfish bouillabaisse

Cornfed chicken, fondant potato, wild mushroom sauce, squash purée & green beans

Spinach, pine nut & ricotta filo pie, roasted red pepper jam, Provençal vegetables



Chocolate tart, cranberry & white chocolate cheesecake, banoffee baked Alaska

*Bourne's Cheshire, Shropshire Blue, Snowdonia Green Thunder, Kinnerton Ash,
biscuits, chutneys and fruit*