

# 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*