

Judges New Years Eve Dinner Menu - Courtyard Suite

"Bubbly" and Canapés

Amuse Bouche

Smooth Mushroom Soup

Starters

Sweet Cured Salmon, pak choi, sorrel, croûtons, crème fraîche

Halloumi Cheese, fermented red onion & tomato pickle

Confit Duck Terrine, spiced & caramelized pear

Platter of Melon, midori jelly

Intermediate

Sorbet

Main Courses

Grand Reserve Fillet of Beef

wild mushrooms, glazed carrots & shallots, fondant potato, red wine

Wellington of Pork Fillet

in puff pastry, colcannon potato, roasted courgettes, Madeira

Herb Crumbed Cod Loin

fondant potato, butter cooked leeks, tomato sauce

Vegetable "Moussaka"

layered aubergine, tomato & vegetables, glazed with cheese sauce, new potatoes, tossed salad

Desserts

Pannacotta, sweet vanilla winter berries

Chocolate Truffle Torte, Chantilly cream

Raspberry Meringue Roulade, whisky cream, sweet toasted oats

Selection Cheeses & Biscuits

Coffee and Mince Pies

New Year's Eve Dinner £85.00 per person

(including Bubbly and Canapés on arrival, Table Magician and Disco)

All prices are inclusive of VAT

The party begins at 7 for 7.30pm with our welcome Bubbly reception and Canapés.

Major allergens intentionally used as ingredients are:

celery, cereals containing gluten, crustaceans, eggs, fish, lupin, milk, molluscs, mustard, nuts, peanuts, sesame seeds, soya, sulphur dioxide

Please make your waiter aware of any known allergies or special dietary requirements.