



## **New Year's Eve 2019**

### **Menu**

#### **AMUSE BOUCHE**

Parmesan & Smoked Garlic Gougeres

*V, G, S, D, E*

#### **PRE-STARTER**

Smoked Salmon Arancini, Minted Crème Fraiche, Watercress, Dill Oil

*F, D, G, E, S*

Tomato & Basil Arancini, Pesto Cream, Rocket & Parmesan

*V, D, E, G, S*

#### **STARTER**

Carpaccio of Beef, Pickled Rainbow Beetroot, Horseradish Cream, Crispy Capers, Micro Leaves

*M, D, S*

Grilled Goats Cheese, Pickled Rainbow Beetroot, Beetroot Chutney, Crispy Capers, Micro Leaves

*V, D, S*

#### **SORBET**

Rhubarb, Gin, Star Anise

*V*

#### **MAIN**

Pan Roasted Rack of Lamb, Lamb shoulder Croquette, Pomme Anna, Chard Roscoff Onions, Glaze, Baby Carrots, Lamb Jus

*G, D, S, E*

Sweet Potato, Sage and Broad Bean Risotto, Crispy Kale

*V, D, S*

#### **DESSERT**

Salted Carmel & Dark Chocolate Torte, Yoghurt Sorbet, Hazelnut Brittle

*V, D, G, E, S*

*Key: V=vegetarian, C=celery, N=nuts, SD=sodium dioxide, G=gluten, E=eggs, F=fish, CR=crustacean, SOY=soya, S=sulphates, D=dairy, M=mustard*

*vegan options available on request*