

New Year's Eve Menu

31st December 2009

Game consommé, sausage roll



Roast scallop, belly pork, cep purée, cauliflower

Duck liver ballotine, fig, brioche

Melon, cassis sorbet



Carrot and ginger tonic



Loin of venison, pancetta, sweet potato, Brussels sprouts and blackcurrant sauce

Monkfish, cockle risotto, leeks, rosemary and chicken jus

Duck breast, leg croquette, puy lentils, choucroute, green peppercorn sauce

Truffled risotto cake, Beaufort cheese, beetroot and grape salad



Caramel parfait, apple and calvados, cinnamon ice cream

A palette of ice cream

Hot chocolate fondant, rum and raisin ice cream



Shropshire blue cheese, apple tuille, dates

Selection of cheeses, Bath Olivers, Water Biscuits



Fresh filter coffee or tea with petit fours
per person