



New Year's Eve 2017 Gala Dinner

Menu

White Onion and Cider Velouté (V)

Onion and Sage Croquette

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Escabeche of Yellow Fin Tuna

Fresh herbs, Lemon Infused Oil

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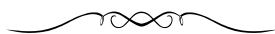
John Ross Smoked Salmon, Cornish crab,

Lemon Crème Fraîche, Caviar

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Norfolk Confit Duck and Foie Gras Pithivier

Cauliflower and Truffle Cream, Risotto Bonbon



Roasted Fillet of Organic Beef, Oxtail Mousse

Potato Pillows, Glazed Chantenay Carrots and Baby Leeks, Douro Wine Jus

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Grilled and Poached Freeman's Free Range Chicken

Potato and Onion Cake, Vegetable Bouquet, Salsa Verde

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Pan Seared "T-bone" Halibut

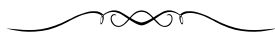
White Bean Purée, Tomato, Clam and Chorizo Cassoulet,

Scallop Beignet

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Sparkenhoe Red Leicester Cheese Cakes (V)

Butternut Squash, Baby Spinach, Beetroot Textures



Dark Chocolate and Clementine Mousse

White Chocolate Ice Cream

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Honey Poached Pears

Speculoos Crumb, Salted Caramel Ice Cream

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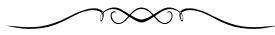
Pecan and Cranberry Tart

Pain d'Epice, Rum and Raisin Ice Cream

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A Selection of British Cheeses from Neal's Yard

Quince Jelly, Crusty Bread



Coffee and Petite Fours

£140 per person