

New Years Eve Menu 2018

Selection of Canapés on arrival

Appetiser

Cherry plum tomato and mozzarella bruschetta

Starters

Roast celeriac and Nantwich stilton soup, Hulses crusty bread

Delemere goats cheese and balsamic baby beetroot tart, candied walnuts

Pan fried wild mushrooms, cream sauce, garlic focacia and tarragon

Tianne of crayfish tail, prawn and avocado with buttered soda bread

Rillette of local game, gin infused Sloe berry compote

Freshing Citrus Sorbet

Mains

Fillet of red seatrout, lobster sauce, saffron potatoes, cavolo nero

Roast sirloin of English beef Bordelaise cooked pink, gratin potatoes and roasted vegetables

Gressingham duck breast, cointreau and orange sauce, crouquet potatoes, shredded thai veg

French trimmed chicken breast, wild mushroom and tarragon risotto

Artichoke and truffle ravioli rocket and parmesan, black truffle butter

Trio of Desserts to Finish

Winter berry pavlova

Dark chocolate orange cheesecake with cherry compote

Amalfi lemon and pistachio soufflé

Tea, Coffee & Chocolates

Name.....

Number of People.....

Telephone Number.....

Deposit Paid.....

Address.....

Date Paid.....

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Arrive 7.30pm, Dinner Served at 8pm

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£47.50 per person