



NEW YEARS EVE MENU 2019

CANAPES ON ARRIVAL



CHOOSE ONE OF THE PLATTERS

THE FISH PLATTER

Prawns in Marie Rose, Smoked Salmon, brown Crabmeat Cake, white Crabmeat bound in Crème Fraîche and Mussel Salad with Lime jelly, Dill dressing and pickled Samphire

THE MEAT PLATTER

Duck Liver Parfait, Ham Hock Terrine, Italian Salami, Parma Ham, and Chicken Ballotine with diced olives and home made Red Onion Chutney

THE VEGETARIAN PLATTER

Tomato and Olive Bruschetta, Vegetable Presse Goats Cheese Truckle, Caramelised Shallot Tartlet and Celeriac Remoulade with Lime and Honey Dip



CHAMPAGNE AND RASPBERRY SORBET



SALMON CAULBIAC

Salmon, wrapped in Spinach Mousse, Pancakes and Puff Pastry, served with a Champagne Sauce

POT ROAST SIRLOIN OF BEEF

A thick slice of Pot Roast Sirloin with a Bourguignonne Garnish

FILO WRAPPED CELERIAC, BUTTERNUT SQUASH AND SPINACH MILLE FEUILLE

Sliced Celeriac layered with Grilled Butternut Squash and Pine Nuts and Spinach encased in Filo Pastry, served with a Grain Mustard Sauce

PARMANTIERE POTATOES, MINTED NEW POTATOES, BROCCOLI, CHANTENEY CARROTS, MANGE TOUT AND BABY CORN



ASSIETTE OF CHOCOLATE DESSERTS

Milk Chocolate and Hazelnut Mousse, white Chocolate and Passion Fruit Cheesecake, rich dark Chocolate and Chilli Cream

LINCOLNSHIRE CHESEBOARD

Served with Grapes Chutney, Crackers and Celery

COFFEE AND PETIT FOURS

