

New Year's Eve Dinner 2018

Guests to arrive at 7.30pm for 8pm

Live music from Max Harvey

Glass of Fizz & canapes on arrival

Amuse Bouche

1st Course

Fresh Cornish lobster & Crab timbale served on a bed of avocado with an apple & tomato concasse

Carpaccio of beef served with rocket & parmesan shavings with a balsamic glaze

Mushroom & celeriac quail Scotch egg with a Jerusalem artichoke puree (V)

Fish Course

Wild Halibut wrapped in filo pastry served with a caviar & tomato concasse butter sauce

Pan roasted fillets of Torbay sole with crab crushed Pink Fir potatoes and sauce Grenoble

Wild mushroom, spinach, toasted walnut and Mozzarella stuffed cannelloni with white wine cream sauce (V)

Meat Course

Fillet of beef medallions with a chestnut and red wine jus & parsley risotto

Sous vide venison loin with juniper, potato rosti and charred clementine

Swiss Chard & Ricotta roulade served with toasted pine nuts & rocket with honey roasted seasonal vegetables (V)

Desserts

Treacle Tart served with salted caramel ice cream

Hot chocolate fondant

A selection of cheese from the Bath Soft Cheese Company with homemade chutney

Cost £75 per head