### New Years Eve 2019

**5 Course Tasting Dinner**

Arrival Canapés 8.00 for 8.30 pm

### Terrine of Guinea Fowl

##### Pressed Terrine of Guinea Fowl, Duck Livers & Serrano Ham

##### Pickled Girolle Mushrooms, Baby leaves

### Sole & Lobster Timbale

Steamed Sole Mousseline stuffed with Selsey Lobster

Served with a Lobster & Brandy Sauce

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#### 21 day aged Scotch Beef Fillet

##### Roast Dry Aged Scotch Beef Fillet,

##### Served with a Melted Onions, Port & Black Truffle Reduction

Extra Fine Green Beans wrapped in Pancetta

Rosti Potato

### English Cheese Plate

Wookey Hole Cave aged Cheddar Cheese

Oat Biscuits, Candied Walnuts & Apple Chutney

#### Iced Mango & Lime Parfait

Frozen Alphonso Mango & Lime Mousse

Served with Fresh Pineapple Salad & Brandy Snap Biscuit

#### Cafetiere Coffee & Petit Fours

Cafetiere Coffee served with

A selection of Handmade Petit Fours

**Glass of Champagne to Toast in the**

**New Year**

**£ 75.00 per head**