

NEW YEARS EVE 2018

Celebrate the New Year with us at The Inn

A Glass of our "Barn Fizz" on arrival

Local Game Terrine, pear & cider chutney, toasted bloomer bread

**Onion Bhajis, with tandoori vegetables, lime and chilli salsa,
watercress leaves**

**Bertha Smoked Salmon, on crispy beetroot linguini,
lemon and dill creme fraiche**

**Baked Sweet Potato, Cheddar and Spring Onion Soup,
topped with crispy bacon and chive cream**

Basket of White & Brown Bloomer

Bertha Medallions

**beef fillet, fondant potatoes, roasted carrot,
sauté cabbage with shallots, wild mushroom & Stilton cream**

Slow Roast Shoulder of Lamb

**Dauphinoise potatoes, pea puree, roasted butternut squash,
Rioja and rosemary gravy**

Pan Fried Cod

**sauté pots, red pepper & cherry tomato sauce, crispy pancetta,
spinach and green beans**

**Bertha Courgette, filled with roasted Mediterranean vegetables on
sweet chilli & pesto risotto,**

**Millionaire Chocolate Dome, caramel fudge ice cream,
shortbread biscuit, brownie chunks and warm toffee sauce**

"2020 Cream Tea"

Fresh Strawberry & Prosecco jelly, scone crumb, clotted cream

**Rhubarb Gin & Elderflower Cheesecake,
orange compote and fresh cream**

Lemon Meringue Fool,

**layers of lemon curd, meringue and fresh cream
topped with meringue & raspberry sorbet**

**£55 in The Barn, £40 in The Pantry or The Library, Disco till late
NB Pre Order of all courses is required by 22nd December please**

**Why not stay? On one of our modern ensuite rooms from
£82.50 per person sharing a double room incl breakfast & NYE Dinner**

**Hare & Hounds Hotel, Bath Road, Speen, Newbury RG14 1QY
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