

NEW YEARS EVE 2019

Celebrate the New Year with us at The Inn

A Glass of "Barn Fizz" on arrival

**Pan Fried Scallops, black pudding,
Cheddar & cauliflower puree**

Confit Duck Leg, brandied cherry compote, toasted brioche

**Beetroot & Goats Cheese Tart,
cider glazed apple, rocket & walnut salad**

Wild Mushroom Soup, chive cream, truffle oil

Basket of White & Brown Bloomer

**Medallions of Beef Fillet "Rossini"
on pate croute, horseradish Dauphinoise,
parsnip puree, broccoli, port wine reduction**

**Bertha Slow Roast Shoulder of Pork,
sage & apricot parcel, potato & Stilton rosti,
carrots & green beans, Dijon mustard cream**

**Pan Fried Hake Fillet
roasted new potatoes with chorizo, red pepper,
crispy kale, smoked garlic cream**

**Bertha Vegetable Stack,
courgette, aubergine, red onion & butter nut squash,
wilted spinach, saute potatoes, roasted cherry tomato & basil sauce**

**Lemon Sherbet Gin Cheesecake
ginger biscuit base, caramelised lemon cream**

**H&H Jaffa Cake
white chocolate sponge, orange & Prosecco jelly,
chocolate ganache, Cointreau cream**

Baileys Bread & Butter Pudding, spiced rum custard

**Raspberry & Pimms Pavlova,
meringue filled with raspberry compote, Pimms cream, honeycomb**

Coffee & Truffles

**£58 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
£90~ per person sharing a double room incl breakfast & NYE Dinner**

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