NEW YEAR'S EVE MENU

£100.00 per Person

Duet of wild salmon served with Caviar and blini

 \mathbf{Or}

Globe artichoke heart filled with heritage carrot and fennel salad (V,Vg)

Roasted monkfish fillet served with red wine butter sauce and creamy pea and leek mash

 \mathbf{Or}

Pumkin and sage risotto, crispy shallots (V, Vg)

Medallion of beef Wellington served with Fondant potato, green beans and grand Veneur sauce

 \mathbf{Or}

Wild mushroom Wellington served with a roast pepper coulis, tenderstem broccoli (V, Vg)

Brie de Meaux served with dried fruit mascarpone cream

Dessert gourmand

Chocolat mousse, citrus tartlet, crème brulée, Fruit macaron and Financier cake

Or

Chocolate mousse with red fruit salad (V, Vg)