

New Year's Eve

M E N U

Canapés

Goats Cheesecake with Red Onion Chutney

Smoked Salmon Blini with Cream Cheese and Capers

Ham Hock and Piccalilli

Brie and Cranberry Filo Parcels

Starters

Crab and smoked salmon salad with fennel, apple and avocado

Vegetable Potage, Poached Duck Egg and Pickled Samphire

Raspberry Sorbet with Prosecco

Main Courses

Maple and Mustard Medium Roast Sirloin of Beef, Short Rib Croquette with Fondant Potato, Glazed Carrot and Buttered Cabbage

Butternut Squash, Beetroot and Camembert Wellington with Dauphinoise, Glazed Carrot, Buttered Sprouts and Chestnuts

Desserts

Salted Caramel Tart with Ginger and Vanilla Chantilly Cream and Shortbread

British Cheeseboard, Crackers, Chutney and Fruit

Followed by Tea, Coffee and Petit Fours

Fudge

Macarons

Chocolate and Hazelnut Flapjack
