



## **New Year's Eve Gala Dinner 2011**

### **Amuse Bouche**

king prawn bisque, rouille & herb crouton

\*

### **To Start**

#### **Smoked Salmon & Prawn Terrine**

wood sorrel & caper pesto with toasted brioche

#### **Seared Breast of Pigeon** (served pink)

beetroot & potato rosti with lavender port jus

#### **Butternut Squash & Capricorn Goats Cheese**

on a bed of pearl barley risotto (v)

\*\*

### **Champagne Sorbet**

\*\*\*

### **To Follow**

#### **Seared Beef Fillet, Horseradish & Celeriac Rosti**

spinach & watercress puree, port jus with Oxford blue & beetroot crisps

#### **Sweet Potato & Oxford Blue Courgette Parcels**

arrabiata sauce, tempura leeks and a garlic crouton (v)

#### **Grilled Skate Wing with a Caper, Lemon & Shallot Butter Dressing**

wilted spinach, sugar snap peas & garlic new potatoes

\*\*\*\*

### **To Finish**

#### **"Quartet of Chocolate"**

chocolate truffle, white chocolate mousse & brandy snap, dark chocolate brownie with a chocolate & orange brulee

#### **Champagne & Strawberry Jelly**

with a homemade lemon & coconut biscuit

#### **Raspberry & Frangipan Tart**

with morello cherry jam & popping candy ice cream

\*\*\*\*\*

### **Chef's Homemade Petit Fours**