

NEW YEARS EVE DINNER MENU - 31st December 2011

A 3 course menu at £27.00 per head.

Please note that we require a non-refundable deposit of £10.00 per person on booking.

To Begin

*Potted Brown Shrimps & King Prawn Salad - with Marie Rose & oatmeal bread

*Terrine of Belly Pork, Rabbit and Pistachio nuts, beetroot relish and pickles, with freshly baked ciabatta

*Baked Goats Cheese & Caramelised Onion Bruschetta - with dressed leaves

*Hot Bowl of Cornish Lamb Devilled Kidneys - with croutons

To Continue

*Slow Cooked Blade of Beef - with roasted shallots, a red wine jus, winter root vegetables, greens and creamy mash potato

*Pan Fried Fillet of Salmon - champagne veloute, baby prawns, buttered charlotte potatoes, French beans

*Pan Fried Duck Breast - cooked pink, a plum sauce and boulangiere potatoes and greens

* Portobello Mushroom, Spinach & Brie Tartlet- with buttered charlotte potatoes and greens

To Finish

Chocolate Parfait laced with Cointreau - a mocha ice cream

Cheese & Biscuits - fruit and nuts

Creamy Turkish Delight Cheesecake

Selection of Movenpick Ice Cream (3 scoops)

Americano Coffee	£1.95
Cappuccino	£2.20
Liquor Coffee with fresh cream	£4.70