



# New Years Eve

## DINNER MENU

### Starters

#### **PAN SEARED BREAST OF PIGEON**

Pistachio & chestnut stuffing, caramelised red onion

#### **CURED SALMON GRAVLAX**

Freshly grated horseradish, caper berries, dressed rocket & toasted focaccia

#### **CRISPY TEMPURA HALLOUMI**

Asian slaw, sweet chilli jam, coriander & mint yogurt

#### **LOCAL LOBSTER N SHRIMP COCKTAIL**

Spicy Marie Rose sauce

#### **SLOW ROASTED BELLY PORK**

Thai style with an oriental noodle salad

#### **PANFRIED LOCAL HAND DIVED SCALOPS**

Black pudding, garlic herb butter and fresh pea shoots

### Mains

#### **TOURNEDES ROSSINI**

Fondant potatoes, french beans and Madeira sauce

#### **PANFRIED LOCAL BASS**

Shrimp & lobster butter, asparagus and crushed potatoes

#### **CONFIT OF DUCK LEG & ROASTED PHEASANT**

Braised cabbage, sage mash and game jus

#### **JERSEY CRAB & LOBSTER THERMIDOR**

Curried rice and buttered spinach

#### **TORTELLINI OF THREE CHEESES**

Tomato & pesto sauce toasted walnuts

#### **WILD MUSHROOM & BROAD-BEAN RISOTTO**

Rocket, Parmesan & truffle oil

### Desserts

#### **RICH CHOCOLATE & COCONUT TART**

Raspberry sorbet

#### **CARAMELISED VANILLA & COFFEE CREME BRÛLÉE**

With amaretto biscuits

#### **CLASSIC ETON MESS**

With Prosecco

#### **STICKY TOFFEE & GINGER PUDDING**

With rum n raisin ice cream & butterscotch sauce

#### **SELECTION OF FRENCH & ENGLISH CHEESES**

With apple, walnuts, celery & biscuits.