

## **New Year's Eve Menu**

Velouté of Jerusalem artichoke with spiced bacon

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Terrine of Label Anglaise chicken with smoked pork hock, wild mushroom chutney and hazelnut bread

Céviche of monkfish, tuna and cucumber with wild shoots and kaffir lime

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Consommé of free range chicken with smoked wing wonton

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Loin of venison, rosemary Pommes Anna, choucroute, carrots and sauce bordelaise

Tranche of wild sea bass with smoked potato, spinach, anchovies and sauce vierge

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Bitter and sour granita

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Hot chocolate and hazelnut fondant with buttermilk ice-cream

Lemon and pinenut tart with mascarpone ice-cream and lime

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Coffee and home-made petit fours

**£75.00 per person to include 6 course menu, live lounge jazz band with dancing after dinner and a glass of fine champagne at midnight to welcome the New Year.  
Dinner served from 7pm - 10 pm on 31st December 2008, evening closes at 1am  
Dress code: Gentlemen - Black Tie, Ladies - full length and fabulous!**