



New Year's Eve 2019

Glass of House Champagne
Served with pre - dinner canapés

Roasted Sweet Potato, Butternut Squash & Chilli Soup |v|
garlic and rosemary foccacia bread, Jersey butter

Smoked Haddock Kedgeree Scotch Egg
braised leek, saffron beurre blanc

Smooth Chicken Liver & Port Parfait
crispy chicken bon bon, red onion jam, toasted ciabatta

Twice Baked Smoked Lancashire Cheese Soufflé |v|
mulled poached pear, cranberry chutney, walnut crumb

Fillet of Beef Wellington
garlic & thyme creamed mash potato, buttered English greens, roasted carrot, red wine sauce

Slowly Braised Shoulder of Lamb
baked potato dauphinoise, cauliflower cheese puree, crushed English peas, red wine sauce

Thai Spiced Monkfish & King Prawn Curry
sticky coconut rice, prawn crackers, red chilli, spring onion, coriander

Wild Mushroom & Leek Puff Pastry Pithivier |v|
creamed mash potato, buttered English greens, honey glazed carrots & parsnips

Baileys & Dark Chocolate Cheesecake
caramel, honeycomb, raspberries

Lemon Tart
Chantilly cream, raspberries

Sticky Ginger Pudding
warm toffee sauce, clotted cream ice cream

Local Cheese Board
pear jelly, grapes, celery, biscuits, Jersey butter