

NEW YEARS EVE GALA DINNER

STARTERS



Classic King Prawn and Smoked Salmon Cocktail ()

with a classic Marie Rose Sauce

Homemade Venison and Redcurrant Terrine ()

wrapped with smoked bacon and served with toasted crostini bread

Chefs Homemade Chefs Mushroom and Brie Soup ()

with a hint of thyme

Classic Antipasti ()

Selection of cured meats, with dressed rocket, sun blushed tomato, olives and buffalo mozzarella and warm crusty bread

Trio of Melon Parisienne Royal ()

with strawberries, passion fruit, kiwi and pomegranate seeds
laced with Pimm's

~*~

~Intermediate Course~

Strawberry and Champagne Sorbet



MAIN COURSE

Chefs Beef Wellington ()

fillet of beef with pate, chestnut mushroom duxelle and
Parma ham, encased in a light puff pastry drizzled with a red wine and shallot jus

Pan Seared Noisettes of Dorset Lamb ()

with fresh rosemary and redcurrants,
served on buttered spinach with bordelaise jus

Supreme of Duck a la orange ()

pan roasted with a classic orange sauce

Duo of Sole and Plaice Paupiette's ()

filled with a crab and prawn mousse served with a lobster hollandaise bisque

Mediterranean Vegetable and Goats Cheese Tower ()

chargrilled aubergine, courgette, beef tomato, red onion mixed bell tower
with somerset goats cheese on a rich tomato and basil sauce

~*~

**All served with seasonal vegetables
with boulangerie and garlic roasted new potatoes**



DESSERTS COURSE

Raspberry Crème Brûlée ()

served with homemade chocolate dipped shortbread

Tropical Fruit Pavlova ()

with chantilly cream

Chocolate Profiteroles ()

filled with Baileys cream and covered with belgium chocolate sauce
served with vanilla bean ice cream

Mango and Passionfruit Panna Cotta ()

with winter berry coulis

The Cheese Plate ()

selection of fine local cheeses
with celery, grapes and apples

~*~

Fresh Coffee ()

Served with chocolate mints

Please tick your menu choice

