

31st December 2017

On Arrival

Hedgerow Bellini

A nibble or two

Starters

Seafood Terrine

Salmon, prawn and crab terrine with avocado salad

Salad of Pigeon Breast

with blackberries, balsamic dressing

Chicken Liver Parfait

with melba toast

Ticklemore and Beetroot

Salad of Ticklemore goat's cheese with roasted beetroot, hazelnut dressing

Mains

Medallion of Fillet Steak

slow cooked ox cheek, bone marrow, roasted root vegetables and potatoes

Roasted Monkfish

garlic roast potatoes, Tunisian spiced peppers

Chicken in Red Wine

classic slow-cooked chicken casserole with red wine, lardons, mushrooms and button onions, creamy mash.

Roasted Vegetable Wellington

with Madeira Sauce, roasted vegetables, mushrooms, leeks, chestnuts,

Desserts

Lemon Merigue Pie

with pouring cream

Champagne and Raspberry Jelly

served with white chocolate ice cream

Blackberry and Apple Pie

Individual pies served with custard

Cheeseboard;

Cropwell Bishop, Lincolnshire Poacher, Brie De Meaux, Grapes, and Damson Jelly

And finally

Coffee and Fudge

Per person: £60.00

A discretionary 10% service charge will be added to your bill, all of which goes to the staff.

Please advise us of any allergies or dietary requirements.

New Year's Eve