



# NEW YEAR'S EVE DINNER

## A selection of Chef's Canapés with a glass of Prosecco

### **Pan Fried Woburn Estate Venison Loin**

topped with Cointreau foie gras, served with plum puree and brioche toasts

*or*

### **Seared Black Pearl Scallops & Tiger Prawns**

with candied smoked streaky bacon, papaya, cucumber and chilli salsa and micro lemon balm

*or*

### **✓ Baked Spinach**

with poached quails egg and a creamy smoked Cheddar and Gouda cheese sauce and crispy shallot chiffonade

## **Rhubarb Gin & Elderflower Sorbet**

### **Carved British Beef Fillet Mignon**

with lemon thyme and confit garlic potato gratin, salt baked carrots, sautéed baby shallots and wild mushrooms, finished with a dry red wine and rich balsamic glaze jus

*or*

### **Pan Roasted Halibut & Monk Fish Fillets**

with pea and leek fricassée, chorizo, Parma ham, potato croquettes and lobster bisque

*or*

### **✓ Mediterranean Vegetable Wellington**

with buttered baby carrots, baby squash, roast plum tomato sauce and wild mushroom puree

## **Assiette of Desserts**

Tonka Bean Panna Cotta with hollandaise biscuits

Walnut & White Chocolate Sponge Cake with lime and orange curd

Mille Feuille with confit quince, spiced pumpkin and Baileys cream

### **Chef's Cheese Board *to share***

a selection of Artisan cheese, with homemade chutney, grapes, crisp apple, fruit bread and crackers

## **Fresh Ground Coffee served with Homemade Petit Fours**

**£90**

PRICE PER PERSON

✓ = vegetarian

Please notify us with your pre-order any food or drink allergies / intolerances.

A 10% gratuity will be added to your total bill and equally distributed to all staff on duty.

A deposit of £30 per person will be required to confirm your reservation.

**Menu choice to be booked in advance.**