

## Old Year's Night 2019

Champagne cocktails and canapés on arrival

Tempura prawns, avocado purée, lime, chili syrup

Honey creamed goats cheese mille feuilles, marinated beetroot, pea shoots

Chicken Satay, pickled Thai vegetables, coriander



Champagne sorbet



Medallions of Norfolk beef, carrot purée, truffle mash, brisket bonbon

Oven baked chicken supreme, chorizo and pea broth, fondant potato

Sea trout fillet, crayfish and dill sauce, potato rosti

Mushroom, Stilton and spinach Wellington, tarragon cream sauce



Iced honeycomb parfait, fresh raspberries

Cranberry and orange Bakewell tart, Amaretto syrup, blood orange sorbet

Profiteroles, dark chocolate sauce

Selection of cheese, biscuits, winter chutney, grapes and celery



Coffee and Petits Fours

PRICE £100.00

Carriages at 1 a.m.