

New Year's Eve Menu

Champagne Cocktails and Canapés

Starters

Tempura tiger prawns, avocado puree, chili syrup, lime
DF

Slow cooked pork belly, black pudding, apple salad

(Vegetarian) Mushroom and thyme pâté, salt and pepper crackers, truffle dressed salad
GF

Sorbet

Main Courses

Pan seared medallions of Norfolk beef, wild mushrooms, whole grain mustard croquettes, thyme jus
GF DF

Oven baked breast of duck, Dauphinoise potatoes, braised red cabbage, cherry and cassis jus
GF DF

Monk fish wrapped in prosciutto ham, chorizo, saffron and pea broth
GF DF

(Vegetarian) Sun blushed tomato and goats cheese ravioli, tomato and oregano sauce,
toasted pine nuts, rocket

Desserts

Cherry Bakewell tart, poached cherries, vanilla seed ice cream

Coconut pannacotta, mango and passion fruit, coconut macarons
GF

Assiette of Chocolate

Dark chocolate mousse, chocolate brownie, quenelle of chocolate delice with crumb
GF

A selection of cheese and biscuits, homemade chutney, celery, grapes
GF

Coffee and petit fours

One Hundred Pounds per person

GF=Dish adaptable for a gluten free diet DF = Dish adaptable for dairy free diet