

## *New Year's Eve Set Menu*

*£65 per person*

*Including a glass of Champagne on arrival*

### *- Starter -*

#### **Grilled Lobster**

*with hollandaise sauce and black truffle*

#### **Carpaccio Fillet**

*with micro celery and béarnaise sauce*

#### **Courgette and Smoked Scamozza Tower**

*with pesto dressing and micro rocket salad*

### *- Main -*

#### **Grilled Argentinian Fillet Steak**

*with Foie Gras served with fondant new potatoes and garlic swiss chard*

#### **Sea Bream and Asparagus Roulé**

*coated with black sesame and served with racchio risotto biscuit and tomato concassé sauce*

#### **Porcini Mushrooms Tortelloni**

*with pumpkin and parmesan velouté and black truffle*

### *- Puddings -*

**Mascarpone Cream and Coffee sorbet**

**Peach Mousse with Strawberry coulis**

**Carrot and White Chocolate Fondant**

## *New Year's Eve Set Menu*

*£45 per person*

### *- Starter -*

**Scottish Smoked Salmon**

*with dill crème fraiche, caviar and bellini's pancakes*

**Bressaola**

*with confit figs served with parmesan and balsamic reduction*

**Pan-fried Wild Mushrooms on Brioché**

*served with a free range poached egg and a salad of herbs*

### *- Main -*

**Grilled Ribeye Steak**

*with mushroom ratatouille served with Madeira jus and mustard cress*

**Spicy Fish Hot Pot**

*with garlic croutons*

**Broadbeans and Spinach Risotto**

*served with micro garlic and shaved parmesan*

### *- Puddings -*

**Mascarpone Cream and Coffee sorbet**

**Peach Mousse with Strawberry coulis**

**Carrot and White Chocolate Fondant**