

New Year's Day Lunch Menu 2012

12 noon to 5.00 pm (last orders)

£30.00 per person for four courses

Children under 10 years of age £15.00 per person

Veloute of Butternut Squash and Chestnut Creme Fraiche
Homemade Gravavlax and Beetroot Salad Dill and Mustard Vinaigrette
Pea and Prawn Risotto
Duck Liver Parfait Served with Brioche

Grilled Fillet of Cod, Plum Tomato Confit, Pak Choi and Butternut Puree
Grilled Salmon with Creamy Leek Sauce and Crushed Chive and Lemon New Potatoes
Roast Pork Belly Confit, Red Cabbage, Pomme Puree and Apple Sauce
Grilled Entrecote of Beef, Onion Confit, Haricot Vert, Pomme Sarladaise and Bordelaise Sauce
Pan Roast Chicken Breast served with Mushroom Ragout and Herb Mash

Traditional Tarte Tatan and Vanilla Ice Cream
Tropical Fruit Salad with Cassis Sorbet
Pot au Chocolat and Vanilla Cream
Selection of Cheese

Coffee and Petit Fours

All prices are per person. All prices include VAT. A 10% gratuity will be added to your bill. A deposit of £10.00 per person is required. Whilst every effort is made to be extremely careful, it is with regret that we cannot guarantee any of our dishes to be free of nut traces. Any allergies please speak to the manager on duty.