

Rendezvous New Year's Eve Menu 2011

£70 per person for five courses

3 Piece Band

Glass of Champagne on Arrival

Veloute of Prawn Bisque with Brandy Cream

Pheasant Terrine with Goose Livers, Morels with Grape and Armagnac Sauce

Pan Fried King Scallops with Chill, Sage, Capers, Anchovies and Cauliflower Puree

Pan Roast Loin of Monk Fish with Savoy Cabbage, Celeriac Puree and Truffle Vinaigrette

Or

Pan Roast Medallion of Saddle of Venison, Apple and Raisin and Red Cabbage Confit, Pomme Parisian served with Grand Venure Sauce

Chocolate Fondant and Veloute of Bittersweet Chocolate with Vanilla Ice Cream

Or

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 £30.00 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.