



**New Years Eve Gala Dinner**  
**Monday 31<sup>st</sup> December 2012**

*Champagne and Canapes on arrival*

Chargrilled pepper and asparagus salad with port reduction  
and fresh grana padano flakes

*or*

Sesame and crack pepper crusted, cured tuna sashimi with  
ume boshi salad and lime wasabi dressing

*or*

Oven roasted pancetta wrapped asparagus spears with warm  
antipasti and wild rocket salad

Cappuccino of wild mushrooms and water chestnut infused  
with white truffle oil

*or*

Mint and cantaloupe melon sorbet

British venison striploin "En Croute" set on roasted new baby  
vegetables juniper berries and lavender jus

*or*

Lemon and basil marinated steamed paupiette of lemon sole,  
olive and shallot layonnaise, dressed salad greens, salsa verde

*or*

Mediterranean vegetable skewers set on Moroccan cous cous,  
garlic chipotle sauce

A selection of local farmhouse cheese with walnuts  
celery, grapes and chutney

Mexican chocolate and cheese brownie with baileys infused  
chocolate sauce

*or*

Trio of mini desserts (Vanilla bean panacotta, saffron crème  
brulee, maple and pecan tart)

Freshly ground coffee and petite fours

£70.00