



*NEW YEARS DAY DINNER MENU*  
*1<sup>ST</sup> JANUARY 2020*

*May we suggest a gin and tonic before dinner with one of our 4 small batch gin's and Fever Tree tonic from £6.00*

*CREAM OF MUSHROOM, LEEK AND TARRAGON SOUP*

*VENISON STEW*

*with braised vegetables and Madeira gelee*

*BREAST AND LEG OF QUAIL*

*with braised celery, celeriac, dauphine potatoes, artichoke and slow gin gastrique*

*BARBECUE CARROT*

*with savoury granola, caraway mousse, carrot reduction, pickled raisins and coriander*



*PAN SEARED SCALLOP*

*with sweet potato stew, coriander foam, fermented garlic and coral tuille*

*Or*

*PAN SEARED TURNIP*

*with sweet potato stew, coriander foam, fermented garlic and coral tuille*



*SEARED FILLET OF BEEF*

*with corned beef hash, carrot stew, braised red cabbage, fondant potato, brûléed red onion and cep jus*

*BREAST OF GUINEA FOWL*

*with charred onions, Royale potatoes, cauliflower puree, crispy wing and smoked bacon foam*

*PAN SEARED RED MULLET*

*with parmesan polenta, fine ratatouille, vegetable chips and basil oil*

*RISOTTO OF PARSNIP AND THYME*

*finished with truffle oil and mascarpone*



# NEW YEARS DAY DINNER MENU

## 1<sup>ST</sup> JANUARY 2020

*HOT DARK CHOCOLATE AND NUT FONDANT TART  
with clotted cream ice cream and caramel and vanilla gel*

*MULLED FRUIT CHEESECAKE  
with cassis sorbet*

*LEMON MERINGUE PIE*

*SELECTION OF HOMEMADE ICE CREAMS AND SORBETS*



### *Dessert Wine*

|   |               |                     |
|---|---------------|---------------------|
| <i>Chateau Vari Monbazillac 2011, SW France</i>   | <i>£6.00</i>  | <i>100ml glass</i>  |
| <i>Glorious juicy flavours of peach with hints of toffee and spice</i>  | <i>£19.00</i> | <i>375ml bottle</i> |
| <i>Late Harvest Riesling 2013, Chile</i>  | <i>£8.00</i>  | <i>100ml glass</i>  |
| <i>Intense fruit aromas; concentrated, fresh passion fruit</i>  | <i>£27.00</i> | <i>375ml bottle</i> |
| <i>'Elysium' Black Muscat 2015, California</i>  | <i>£9.00</i>  | <i>100ml glass</i>  |
| <i>Deep, black red – rose petal bouquet – rich and velvety</i>  | <i>£32.00</i> | <i>375ml bottle</i> |
| <i>'Le Caillou'</i>   | <i>£9.00</i>  | <i>100ml glass</i>  |
| <i>Very rare, 100% old vine 'late harvest' Grenache – unctuous, coffee-tinged</i>   | <i>£32.00</i> | <i>500ml bottle</i> |
| <i>Petit Guiraud Sauternes 2011, Bordeaux</i>   | <i>£10.00</i> | <i>100ml glass</i>  |
| <i>Light gold, nose of honey, sweet ginger, apricot, peach and light mineral, medium body,<br/>round and smooth with pleasant acidity, sweet yet fresh finish</i> | <i>£39.00</i> | <i>375ml bottle</i> |

### *Port*

|  |              |             |
|--|--------------|-------------|
| <i>Churchill's Finest Reserve Port</i> | <i>£4.00</i> | <i>50ml</i> |
| <i>'Otima' 10 yr old Tawny Port</i>    | <i>£6.00</i> | <i>50ml</i> |
| <i>Churchill's LBV Port</i>            | <i>£5.00</i> | <i>50ml</i> |
| <i>Finest 5 yr Medium Rich Madeira</i> | <i>£6.00</i> | <i>50ml</i> |

*Non Resident £41.00 per person*

*Some of our foods may contain ingredients produced from genetically modified soya and/or maize (we rely on our suppliers for this information). Please ask a Manager if you require further assistance.*