New Year's Eve Menu Live Music with PJ&Rose

A Glass of Champagne on Arrival

£95per person
Selection of French Bread & Butter

Starters

Prawn Bisque served with Rouille Crostini
Pan Seared Scallop, Cauliflower Puree and Saffron Beurre Blanc
Grilled King Prawns in a Chilli, Garlic, Ginger & Lime Butter Sauce with Crayfish Croquettes
Salad D'Endive With Beetroot, Caramelized Walnuts, Roquefort & Vinagrette

Main Course

Halibut a la Dieppoise
Fillet of Halibut in a Creamy White Wine Sauce with Mussels &Prawns
Fillet of Beef Forestiere
served with Spinach & Wild Mushroom, Pomme Lyonnaise and Madeira Sauce
Herb Crusted Rack of Lamb
served with Dauphinoise Potatoes, Mange Tout & Lamb Jus
Vegetable Risotto
served with Crème Fraiche, Pesto & Grated Parmesan

Dessert

Baked Chocolate Fondant with Chocolate Sauce & Vanilla Ice Cream
Caramelized Apple Tart Tatin with Crème Normandy
Selection of French Cheese & Crackers
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Coffee

All prices are inclusive of VAT. An optional 10% gratuity will be added to your bill. 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.