

NEW YEAR'S EVE MENU 2011
£65 PER PERSON

Little soup of ceps and white beans (v)

Tasting of fish and shellfish

Pressing of confit chicken, candied grapes, pickled carrots

Panacotta of goats cheese, red pepper purée, olive crumble (v)

Lychee sorbet (v)

Sirloin of Old Gloucester beef 'bourguignon'

Fillet of Devon brill, smoked haddock, leeks and herring caviar

Aubergine and lentil curry, apricot purée (v)

Lemon and blackcurrant tea jelly

Warm banana bread, caramel sauce, Guinness ice cream

Iced praline parfait, dark chocolate sorbet, pistachio tuile

Artisan cheeses, savoury biscuits, celery, grapes

Coffee and petit fours