



NEW YEAR'S EVE
TASTING MENU

AMUSE BOUCHE

Scallop 'Rockafalla', seared scallop, wilted spinach, parmesan foam, parma ham crumb

APPETIZER

Beef Consomme, bone marrow, granary toast

RISOTTO

Local pheasant, pancetta, wild mushroom, garlic & truffle risotto, parmesan crisp

SEAFOOD

Grilled sea bass, fennel & orange salad, langoustine, prosecco & tarragon beurre blanc

MEAT

Local venison fillet, stilton pommes purée, spiced red cabbage, poached pear, chestnut purée, jus

PRE-DESSERT

Lemon sorbet, mint & lime sugar

DESSERT

Warm 'Black Forest Gataux', chocolate fondant, vanilla mascarpone, cherry sauce, pecan praline

COFFEE & TRUFFLES


