



New Year's Eve Menu 2015

Pressed Ham Hock Terrine

With Homemade Piccalilli

Roasted Butternut Squash Soup

Topped with Crisp, Gruyere Cheese Croutons

Smoked Salmon Parcel

A Light Hot Smoked Salmon and Crème Fraiche Mousse,
delicately wrapped in Scottish Smoked Salmon

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Champagne Sorbet

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Slow Roasted Pork Belly

Stuffed with a Pork and Haggis Stuffing, Cauliflower Puree and Apple and Cider Jus

Fillet of Beef Medallions

With a Rich Wild Mushroom and Port Jus

Grilled Sea Bass

With Potato Rosti and a Creamy White Wine, Prawn and Mussel Sauce

Mediterranean Mille-Fueille

Topped with Grilled Goats Cheese

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Homemade Sticky Toffee Pudding

With Caramel Sauce and Fresh Cream

Baked Alaska

A Classic Dessert of Sponge, Ollands Farm Strawberry Jam, Dairy Vanilla Ice Cream and Italian
Meringue

Caramelised Pineapple

Slices of Fresh Pineapple coated in an Tropical glaze and then Char-Grilled
Served with Coconut Ice Cream

A Duo of Chocolate Mousse with Honeycomb and Dark Cherry Compote

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Cheese Plate

Smoked Norfolk Dapple, Binham Blue and Camembert, served with Celery, Grapes and Oat cakes.

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Coffee, Chocolates and Dancing

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£55.00 per person