

New Year's Eve Gala Dinner

Canapés

Seared foie gras and fig brioche

Duck and cherry filo pastry

Scallop and salt ceviche, salt and pepper squid

Brie and truffle rarebit, aubergine caviar

Starters

Lobster and crab mac and cheese, tarragon mustard and apple

Terrine of smoked chicken, artichoke, truffle sausage roll

Salad of baby vegetables, celeriac puree, mushroom beignet

Mains

Fillet of Irish beef, slow cooked cheek, parsnip puree, swede and potato gratin, pepper jus

Roast fillet of brill, savoy cabbage, scallop cannelloni, champagne butter sauce

Steamed sweet potato, artichoke and onion pudding, buttery mash, pickled carrots

Desserts

White chocolate, pink grapefruit, popcorn, vanilla ice cream

Set lavender cream, blackberry and apple textures, cinnamon doughnuts

Selection of Jersey and English cheeses, quince jelly, tomato chutney

Coffee, tea and handmade petit fours

£99.00 per person