

Happy New Year

New Year's Eve

19.30 Champagne reception | 20.00 5 course Gala supper

22.00 Entertainment by way of a live band

£70 per person

Amuse Bouche

Confit duck crostini

Starters

Celeriac & apple soup
homemade bread roll

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Local game terrine
root vegetable remoulade

Duo of hot & cold smoked salmon
potato & chilli salad

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Roasted beetroot, Cerney goat's cheese
pine nut & basil salad

Fish course

Crispy squid
avocado, chilli & coriander salad

To follow

Gin & tonic sorbet

Mains

Slow braised beef cheek
truffle mash & madeira jus

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Pan-fried sea bream
herb crushed potato
& parsley velouté

Duo of Badminton venison
braised red cabbage
& chocolate jus

*
Wild mushroom & truffle arancini
rocket & Parmesan

Puddings

Vanilla ice cream
Pedro Ximénez & toasted almonds

*
Dark chocolate, caramel & orange tart
honeycomb ice cream

Iced mango & kaffir lime leaf parfait
coconut sorbet

*
Selection of local cheeses
& fig chutney

Tea, coffee & petits fours

A discretionary service charge of 10% will be added to your bill. If you have any dietary requirements please let a member of our team know in advance. A deposit of £30 per person is required at the time of the booking. 100% of the deposit is non-refundable if a booking is cancelled after 1st December 2016. Pre-orders must be received 10 days prior the date of the event.