



31 December 2012
New Year's
Eve Ball
Menu
entertainment from
Dan Furniss

Starters

Chicken and noodle broth served with vegetable ribbons and crusty bread

Trio of game terrine (Pigeon, duck, pheasant) served with juniper berry onion chutney and balsamic glaze

Smoked salmon and black pudding blinis served with creamy hollandaise sauce

Pearls of melon, served in a filo pastry case sprinkled with mint sugar crust

Champagne sorbet

Main Courses

Braised sirloin of beef stuffed with pinenut, sun dried tomatoes and garlic served with stickleback potatoes and rich bordelaise sauce

Supreme of chicken served with potato fondant drizzled with juniper berry sauce

Sea bass fillet with a ginger and spring onion sauce on a bed of shredded vegetables

Vegetable gateaux with filo pastry flowers

all served with a selection of seasonal vegetables from the table

Desserts

Trio of chocolate desserts

Apple, cinnamon and winter berry strudel with fruit cream

Fresh fruit salad and vanilla pod ice cream

At midnight.....

Selection of cheese and biscuits