NEW YEAR'S EVE BANQUET

ARRIVAL SNACKS

Wild Mushroom & Spenwood Cheese vol-au-vents

"Cheese & Pineapple"

Devils on Horseback

FIRST COURSE

A TASTING OF BRITISH SEAFOOD

Whole Dressed Chalk Stream Trout, King Prawn Cocktail, Devilled Eggs, Exmoor Caviar, Whipped Smoked Cod's Roe & Handpicked Salcombe Crab

Served with Warm Focaccia, Fennel Seed Crackers, Cultured Butter & Seasonal Salads

SECOND COURSE

Cotswold Venison Wellington

Potato & Onion Boulangerie – Spiced Red Cabbage – Maple Glazed Parsnips – Caramelised Orchard Fruits – Venison Finished with Sloe Gin & Juniper

THIRD COURSE

Black Forest Baked Alaska

Dark Chocolate Sponge – Morello Cherry Parfait – Italian Meringue – Kirsch Served with Toasted Almonds – Brandy Soaked Cherries – Morello Cherry Sauce – Whipped Vanilla Mascarpone

Coffee & "After Eights"