



*New Year's Menu 2018*  
*7 courses for £65.00*

*Canapes and fizz*

*Hors-d'oeuvre*

*Tomato and avocado tian with basil sorbet, Sweet  
white wine jelly*

*Intro*

*Cornish pan seared scallops with linguine pasta,  
crayfish, white wine, garlic and tomato concasse*

*Palate cleanser*

*Compressed Water melon, mojito sorbet, citrus  
merengue*

*Main*

*Duo of Cotswold lamb*

*Slow braised shoulder and pan seared loin,  
dauphinoise, pea puree and green beans*

*Dessert*

*Dark chocolate Fondant, white chocolate ice  
cream, kirsch cherry sauce, honey comb,*

*Petit fours*

*Dark chocolate truffles, rum and white chocolate  
truffles, mandarin crackling jelly*