

# NEW YEAR'S EVE IN THE CROW'S NEST

## STARTERS

**LOBSTER BISQUE** | crème fraîche | parsley | warm bread (GFA)

**GAME TERRINE** | toasted bread | homemade piccalilli | micro watercress (GFA)

**FIG, THYME AND GOAT'S CHEESE TART** | rocket and walnut salad | balsamic glaze (V)

**SORBET COURSE** | passion fruit | strawberry foam

## MAINS

**HALIBUT FILLETS** | cheddar au gratin potatoes | asparagus | thyme and tomato concasse | lemon & herb sauce (GFA)

**SPINACH AND FETA CHICKEN ROULADE WRAPPED IN PROSCIUTTO** | mash potato | broccoli | roasted carrot | red wine sauce

**ROASTED AUBERGINE & MEDITERRANEAN QUINOA** | toasted almond | vegetarian rocket pesto | slow-roasted garlic and herb tomato (V)

## DESSERTS

**SELECTION OF ENGLISH CHEESES** | home-made digestives | chutney | crackers | grapes (GFA)

### ASSIETTE OF DESSERTS

**POACHED PEAR IN RED WINE** | mascarpone cream

**CHOCOLATE SOUFFLÉ** | passionfruit ganache

**FRENCH FRUIT TART**

## TEA, COFFEE & CHOCOLATES

# MUSIC FROM THE CHASER JAZZ QUARTET

**£59.50 PER PERSON**

Reservation, full payment and preorder required.  
7:45pm for 8:30pm dinner.