

## **New Year's Eve Menu 2019**

**£75 per person**

### **Duck and Port Parfait**

Served with a mulled Cumberland sauce and toasted rustic bread

### **Onion and Goats Cheese Tartlet**

With Armagnac brandy glaze, served with slow-roasted tomato sauce, pesto roasted seeds and beetroot chutney

### **Jane's Parsnip and Apple Soup**

Served with home-made bread

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### **Haggis, Neeps and Tatties**

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### **Champagne Sorbet**

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### **Grilled 6oz Fillet of Beef**

Served with truffle and parsley mash with honey roasted carrots, glazed chicory, roasted garlic and a red wine jus

### **Cumbrian Rack of Lamb and Cheddar topped Shepherd's Pie**

Roast mint crusted served with seasonal vegetables and a red wine jus

### **Chicken Breast**

Served with dauphinoise potatoes and thyme roasted field mushroom

### **Pan Fried Halibut**

Served with baby potatoes, spinach and a Champagne and lobster butter sauce.

**Roast Butternut Squash**  
Brie risotto cake and pea puree

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**White Chocolate and Hazelnut Praline Tart**  
Belgian chocolate sauce and Bourbon vanilla ice cream

**Vanilla Bean Panacotta**  
Roasted plums and raspberry shard

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**Cheeseboard to Share**

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**Coffee and Petit Fours**