

NEW YEAR'S EVE

NEW YEAR'S EVE MENU £65.00 PP
LIVE ENTERTAINMENT THROUGHOUT THE EVENING
GLASS OF CHAMPAGNE ON ARRIVAL

STARTERS

ASPARAGUS SOUP with poached quail egg and truffle oil

TUNA, SALMON AND AVOCADO TARTAR, sweet and sour cucumber, pickled ginger and caviar

HOME OAK SMOKED DUCK SALAD with balsamic beetroot, Seville orange and a honey dressing

MAINS

HALIBUT FILLET with samphire, saffron and shrimp butter

BREAST OF GUINEA FOWL roasted on lemon and thyme with fondant potatoes, baby carrots and white wine jus

PAN FRIED FILLET STEAK with beef marrow mousse, baby asparagus, scallop and oyster pie in a rich red wine sauce

VEGETARIAN ASSIETTE, fondant potatoes, baby asparagus, roasted butternut squash and sage risotto Artichoke

lasagne with parmesan crisp baby aubergine baked with goat's cheese, basil and baby tomatoes

DESSERT

PECAN AND PEAR TART served warm with maple syrup and rum and raisin ice cream

WHITE CHOCOLATE AND RASPBERRIES layered on a milk chocolate praline mousse with a vanilla sponge base, served with a dark chocolate sauce

CHEESE BOARD SELECTION Colston Bassett Stilton from the vale of Belvoir, 11 month mature Cheddar from the Cheddar Gorge Cheese company, Singleton's six months Beacon Fell Creamy Lancashire

COFFEE

A discretionary 10% service charge will be charged to parties of 6 or more. All prices include VAT at the current rate.

(v) = suitable for vegetarians not suitable for vegans, cheese may not be made with vegetable rennet. Our dishes may contain nuts or nut traces.

Book online at www.blackhouse.uk.com