

*This year we have based our menu for new years eve on our most popular a la carte dishes from throughout the year as follows -  
New Years Eve 2010*

*Roast Cherry Tomato & Crab Soup, Avocado Soup*

*Roast Breast of Wood Pigeon  
Black Pudding, Soft Boiled Quails Egg, Toasted Barley & Red wine Reduction*

*Poached & Deep Fried Horseshoe Farm Egg  
Toasted Brioche, Truffled Mushrooms A La Crème*

*Scottish Oak Smoked Salmon  
Pickled Cucumber, Traditional Accompaniments*

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*“Mini” Surf & Turf  
Pork Belly & Scallops, Homemade Sweet Chili Dressing*

*oOo*

*Pan Roasted Trio of Market Fish, Sauté New Potatoes, Lemon & Herb Butter*

*Roast Charolais Fillet of Cheshire Beef, Hand Cut Chunky Chips, Black Pepper Sauce*

*Assiette of Cheshire Lamb, Fondant Potato, Rosemary & Red Wine Reduction*

*Sautéed Calves Liver, Black Pudding & Pancetta Mash, Red Onion Sauce*

*oOo*

*Chocolate Fondant, Raspberry Sorbet*

*Orange & Grand Marnier Crème Brulee, Homemade Shortbread Biscuits*

*Apple Tart Fine, Vanilla Ice Cream*

*Lemon Meringue “39 Style”*

*oOo*

*Selection of British Artisan Cheeses  
Homemade Fat Rascals, Celery & Grapes*

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*Coffee and Champagne Truffles*

***£75.00 per person inclusive of Vat***