

Estate New Year's Eve Menu 2017

£75.00 per Person

.....Amuse Bouche

Estate Reared Pheasant Rillettes,
Apple & Shallot Puree

.....Starter

Confit Parfait & Smoked Flavour of Free Range Duck,
Cranberry Gel, Orange & Toasted Almond Salad.

.....Fish

Olive Oil Confit Cod Cheeks,
Roasted Provençal Vegetables, Sun Blushed Tomato Coulis.

.....Sorbet

Prosecco Sorbet,
Strawberry Consommé

.....Main

Venison Fillet, Braised Venison Haunch Croquette,
Estate Organic Celeriac, Buttered Baby Vegetables,
Red Wine & Venison Jus.

.....To Finish

Dark Chocolate Delice,
Mulled Spiced Berries, Pistachio Ice Cream.

Or

Selection of Fine Welsh Cheeses
Celery, Estate Apple, Grapes, Oat Biscuits,
House Fruit Chutney



AA Rosette Award
for Culinary Excellence

Our prices do not include a service charge we prefer to leave it to you discretion
Customers with Allergen information, please speak to a member of our team.