

# NEW YEARS EVE

£55.00

Crème Dubarry with truffles  
en tasse

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## HORS D'OEUVRES & POTAGES

Mousse de fois gras en gelée de truffe

Asparagus, sauce hollandaise

Croustade of quails egg Maintenon

Finest quality smoked salmon

Cocktail of fresh Cornish crab  
sauce mayonnaise

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## MAIN COURSES

Roast venison Pierre Koffmann  
sauce chocolat amer

Fillet of beef Wellington  
truffle sauce

Grilled whole lobster with herbs  
sauce béarnaise

Roast partridge properly garnished  
game chips, chipolatas, chestnuts, roasting juices

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## PUDDINGS & CHEESES

Soufflé of raspberries

Banana toffee mess

Cambridge burnt cream

Clafoutis of blueberries

Local cheeses  
grapes, celery & quince jelly

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Coffee & champagne truffles

Price includes VAT

Service not included