

new years eve

£70.00 per person

champagne + canapés served at 7pm

dinner served at 7.45pm

chef's canapés

smoked salmon roulade

goats cheese + sundried tomato arancini

oxtail croquette

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homemade bread + whipped butter

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chicken + foie gras terrine

fig jam, chive oil, brioche

or

heritage carrot terrine

kumquats, ginger tuille

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crab bavoise

pickled apple, dashi jelly

or

jerusalem artichoke veloute

truffle oil

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aged beef wellington

roast potato puree, mushroom, glazed shallot + tarragon

or

wild mushroom + spinach pithivier

kale, star anise carrot

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mandarin + prosecco sorbet

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chocolate tart

kirsch Chantilly, cherry beer, chocolate soil

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telephone no. 01743 770345

email. info@lionandpheasant.co.uk

vegetarian menu available on request. a £25 deposit is required at booking.

contact reception for full details.