

New Year's Eve

£65 per person

champagne + canapes on arrival ~ Jordan Brown Acoustic Music

Chef's Canapes

Truffled Reblochon Eclair
Whipped Cods Roe Croustade, Tarragon + Salmon Caviar
Tart of Aisling Goats Cheese + Balsamic Cranberry

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House Bread

Selection of Breads with Flavoured Butter

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Starters

Cured Salmon

Wasabi Ice Cream ~ Orange ~ Dill

Roasted Beetroot

Caramelised Apple ~ Whipped Fourme d'Ambert

Smoked Duck

Fermented Celeriac, Sour Cherry Puree ~ Chervil

Mains

Brill Poached in Beurre Noisette

Prawn Boudin ~ Red wine Sauce ~ Parisienne Potatoes

Sirloin of Beef

Roscoff Onion ~ Potato Tuile ~ Madeira Sauce

Charred Cauliflower Steak

Lentil Ragu ~ Quickest Cheddar Espuma ~ Dukka

Desserts

Chocolate Delice

Peanut Butter Ice Cream ~ Salted Caramel

Glazed Lemon Tart

Meringue ~ Framboise Sorbet

Cappuccino Parfait

White Chocolate Mousse ~ Oat Brittle

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

contact reception for full details

subject to availability