ST ELIZABETH'S HOUSE

NEW YEARS EVE DINNER MENU
£105.00 PER PERSON

AMUSE BOUCHE

Mushroom Arancini with Black Garlic Aioli (V)

STARTERS

Baked Camembert with Rosemary, Roasted Grapes and warm sourdough (V) (G)

Prawns Cocktail Tartlet, Baby Gem Lettuce, Crushes Dried Raspberries (G)

Smoked Duck, Orange Dressing Salad, Toasted Pine Nuts (G)

MAINS

Wild Mushroom & Truffle Ravioli with Brown Butter Sage Sauce and Parmesan Shavings (V)

Roast Cod, Winter Ratatouille Veg, Lemon Beurre Blanc, Parsnip Puree (G)

Ribeye Steak, Pomme Anna, Grill Green Onion, Roast Cauliflower Puree, Red Wine Jus (G)

DESSERTS

Chocolate Delice with Banana & Passion Fruit Gel, Chocolate Soil, Vanilla Ice Cream (V)

Christmas Pudding, Sherry Crème Anglaise, Strawberry Puree (V)

Poached Pear, Vanilla White Wine Sauce, Ginger Ice Cream (V)(Ve)(G)

TO FINISH

Selection of Three Local Cheeses, Chutney, Grapes, Crackers (V)(G)

Coffee or Tea £3.50 per person

£25.00 per person non-refundable & non-transferable deposit required at the time of booking. We will require a 'pre-order' of all menu choices 14 days prior.

(G) = Gluten Free (V) = Vegetarian (Ve) = Vegan.

Please always inform us of any dietary requirements as many dishes need to be adapted.