



Stanhill Court Hotel

New Years Eve Dinner and Celebrations 2017

Assiette of Starters

Ox Tongue Salad, Guinness Jam (g) (n) (d)
Tiger Prawn, Stuffed with Crab Mousse (g) (n) (d)
Fois Grais Terrine, Pickled Dark Cherry (g) (n) (d)
Tomato Tartare, Black Olive Tapenade (g) (n) (d) (v)

Champagne Sorbet (g) (n) (d) (v)

Roasted Aged British Beef Fillet (g) (n)

Ox Tail Croquette, Parsnip Rosti, Glazed Parsnip, Red Wine Sauce

Marinated Whole Quail (g) (n)

Tian of Heritage Potato, Fig and Confit Onion, Garlic and Parsley Emulsion

Roasted Halibut (g) (n)

Smoked Salmon, Candied Lemon, Braised Baby Vegetables, Horseradish Veloute

Pan Roasted Duck Breast (g) (n)

Anna Potato, Braised Savoy Cabbage, Salsify, Brandy Sauce

Asparagus and Parmesan Loaf (v) (g) (n)

Garlic Gnocchi, Olive and Herb Butter

Assiette of Desserts

White Chocolate and Raspberry Panna Cotta, Brandy Snap (v) (n)

Dark Chocolate Torte, Honey and Mint Granita (v) (n)

Elderflower and Peach Melba (v) (n)

Fresh Brewed Coffee and Mints

£ 65.00 *(price includes 20% VAT)*

Dancing to our Resident DJ

Key: *d* - Dairy Free, *g* - Gluten Free, *v* - Vegetarian, *n* - Nut Free