



## NEW YEARS EVE 2018

Twice Baked Roquefort & Chive Cheese Soufflé  
Or  
Chicken Liver Parfait with an apple & cognac relish  
Or  
Pan-fried King Tiger Tail Prawns in garlic butter

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Winter Fruit Sorbet with a shot of home-made Stapylton Sloe Gin

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Medallions of Beef Fillet served with fondant potato & shallots in beef essence  
Or  
Half Lobster & Queen Scallop Thermidor  
Or  
Roast Loin of Lamb filled with chicken mousse &  
wild mushrooms on a port & rosemary sauce

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Trio of Desserts;  
Lemon Posset with rhubarb compote  
Milk Chocolate Mousse Meringue  
Warm Orange Muffin & Cointreau syrup

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Traditional Wensleydale & Yorkshire Blue Cheese & Biscuits

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Freshly Ground Cafetiere of Coffee or Pot of Tea

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Glass of Champagne served at Midnight