

New Year's Eve 2017

Canapés and prosecco reception

STARTER

Goat's cheese

Beetroot textures, roquette pesto

SECOND COURSE

Creamed wild mushrooms

Toasted brioche, crispy poached hens egg, truffle

MAIN

Root vegetable pithivier

Cavolo nero, parsley crushed new potatoes

DESSERT

Milk chocolate cheesecake

Cherry sorbet, kirsch

Coffee and petit fours