

NEW YEARS' EVE 2018

Menu

Duck Liver Parfait

Whisky & Redcurrant Gel, Pickled Mustard Seeds, Duck Fat Financiers

Trio of Oysters

Fresh with Red Wine Dressing, Grilled Rockefeller, Polenta Deep Fried with Caper Remoulade

Crottin de Chavignol Tarte Tatin

Balsamic Shallots & Confit of Cherry Tomatoes

Smoked Breast of Chicken & Spring Onion Bhaji

Mango Gel & Cucumber Yoghurt

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Gin & Tonic Sorbet

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Fillet of Beef Wellington

Butter Puff Pastry, Wild Mushroom Pate, Fondant Potato, Roasted Vegetables

Loin of Venison & Haggis Terrine

Swede & Potato Puree, Roasted Baby Carrots & Beetroot, Crispy Kale, Port Wine Jus

Fillet of John Dory

Olive & Herb Creamed Potato, Braised Fennel & Wild Mushrooms, Parmesan

Crispy Chive Crepe

Sauté Baby Vegetables, Creamed Potatoes, Kale & Garlic Cream Sauce

Lemon Grass Infused Crème Brulee

Sweet Pastry Tart, Lemon Curd, Blackberry Caramel, Chantilly Cream

The Eltermere Turrón

Honey Nougat & Caramelised Peanuts, Milk Chocolate Ganache, Vanilla Ice-Cream

Caramelised Fig Bread & Butter Pudding

Glazed Tangerines, Drambuie Crème Anglaise, Mulled Wine Sorbet

Cumbrian Cheese Board

Grapes, Celery, Apple, Chutney & Cheese Biscuits

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Coffee & Petit Fours

Mince Pie & Wee Dram