

· Lordleaze ·

HOTEL · RESTAURANT

NEW YEAR'S EVE MENU

Arrival Drink and Canapes

Vichyssoise Soup

Stilton Crouton

Trio of Duck

Smoked Breast, Confit Bonbon, Liver Parfait

King Prawns

Creamy Garlic & Chilli Noodles, Caviar

Home Cured Gravadlax

Beetroot & Juniper Cured Salmon, Celeriac Remoulade, Yuzu Dressing

Char- Grilled Sirloin Steak

Roast Tomato, Mushroom, Stem Broccoli, Fries, Peppercorn Sauce

Somerset Pork Belly

Pulled Pork Bon Bons, Crackling, Cider Gravy,
Buttered Kale, Fondant Potato

Sea Bass Thermidor

Fresh Fillet of Sea Bass, Cheesy Thermidor Topping,
Spinach, Herb Crushed Baby Potatoes

Mushroom Rarebit

Portobello Mushrooms with Welsh Rarebit Topping,
Tomato & Parmesan Salad

Tiramisu

Fresh Berries

Pina Colada Cheesecake

Caramelised Pineapple, Coconut Ice Cream

Chocolate Gateaux

Salted Caramel & Dark Chocolate Gateaux, Miso Caramel Sauce

West Country Cheese Board

Apple Chutney, Crackers

Coffee & Petit Fours

Bubbly at Midnight

To secure your reservation, a £10 per person deposit will be taken at the time of booking. The final payment should be made on the day of the party. Deposit is non refundable & non transferable. We do require a pre order from the above Menu by 2 weeks before the party. All dietary requirements can be accommodated, please contact the Hotel directly to discuss these.

