

New Year's Eve Party

FROM £300 PER GUEST
PASSING CANAPÉS AND BOWL FOOD
SELECTION OF SPIRITS - WINES - BEER - PROSECCO
SERVED THROUGHOUT THE EVENING

COLD

SALMON TATAKI - WASABI CREAM - PICKLED SEAWEED
LOBSTER CROUSTADE - AVOCADO - BLOODY MARY SAUCE
SMOKED TROUT - CHAMPAGNE GELEE - RYE TOAST
SAVOURY GOAT CHEESE PANNA COTTA - CRANBERRY CHUTNEY - CRISPY SOURDOUGH
SPICY ORANGE CHICKEN POLPETTINE
PEKING DUCK - SPRING ONION - HOISIN SAUCE - PANCAKE
TIGER PRAWN - COCKTAIL SAUCE - BABY GEM LEAF

WARM

MUSHROOM TARTLET - OYSTER LEAVES - OLIVE CRUMBS
MINI CRAB CAKES - SAFFRON AIOLI
USDA SIRLOIN - TRIPLE COOKED CHIPS - BEARNAISE
WILD MUSHROOM ARANCINI
APRICOT JAM - STILTON PUFF PASTRY
BEEF MEAT BALLS - MINTED SAUCE - POMEGRANATE

BOWLS

ROAST TURKEY BREAST - STUFFING - BRUSSELS SPROUTS
SEA SCALLOPS - CRISPY PORK BELLY - CORN PUREE
TRUFFLE MAC AND CHEESE - CHICKEN JUS
ROASTED SQUASH - MUSHROOM - CHESTNUTS - SAGE
HERB CRUSTED HAKE - BUTTERNUT SQUASH - RAISINS - PINE NUTS
BRAISED BEEF FEATHER BLADE - MUSTARD MASHED - TENDER CARROTS
SAFFRON RISOTTO - PARMESAN FRICOS

ARTISANAL CHEESE STATION

NUTS - DRIED FRUITS - BREAD - CRACKERS - CHUTNEY

DESSERT STATION

CHOCOLATE FONDUE - FRUITS - HOMEMADE MARSHMALLOW
CHOCOLATE TRUFFLES
CHOCOLATE CRÉMEUX - HAZELNUT CHOCOLATE MOUSSE
MINI SHERRY TRIFLE
LEMON TARTLET
ALMOND AND FRUIT CAKES
CARAMEL AND PISTACHIO FINANCIER