



## **New Years Eve Menu 2011 – Charles Bathurst Inn**

Mixed canapés

~~~

Home smoked venison fillet with soused vegetables

Grilled scallops & mussel skewer with a fresh walnut, celery & apple salad

Lentil and wild mushroom pithier with Jerusalem artichoke soup

Chicken boudin with wilted kale, cider & apple sauce

~~~

Warm marinated bream teriyaki with steamed prawn dim sum & shredded scallions

~~~

Fillet of brill with a mussel, squid & clam bisque, aioli & croutons

Supreme of guinea fowl with confited guinea fowl leg ballotine on Savoy cabbage with fondant potato & Madeira Jus

6oz Fillet of beef with braised oxtail crouton, four fat chips, creamed leeks with cracked black pepper & brandy sauce

Slow roast belly of pork with celeriac & apple boulangere, crisp langoustine tails, caramelised red cabbage & langoustine infused pork stock

Steamed suet pudding of winter vegetables & Yorkshire 'fine fettle' cheese with parsnip crisps & herb velouté

~~~

Trio of lemon puddings ~ crème brûlée, lemon macaroon, citrus jelly

Hot chocolate fondant pudding with kumquats & whisky ice cream

Iced passion fruit parfait, passion fruit sauce & shortbread biscuit

'Bluemin white' cheese with wild honey roasted plums and homemade oat cakes

£37.50 per person

Peter Fleming of Local Irish band 'The Blethermen'

Champagne & chocolate truffles at midnight

*Reservations Essential*

*A deposit of £10 per person is required on booking*

*(Coffee not included)*

*For further information or to make a reservation please call: (01748) 884567*