

# The White Hart New Year's Eve 2016 'Old School Menu'

## Nibbles & Amuse Bouche

### To Start

Prawn Cocktail

(Tiger Prawns, Salad Prawns, Shredded Iceberg, Marie Rose Sauce & Smoked Paprika)

Pate & Melba Toast

(Duck Liver Parfait, Boozy Prunes, Chutney & Toast)

Melon Ball Cocktail

(Galia, Water Melon, Honeydew, Lime & Mint Syrup, Melon Vodka & Coriander)

French Onion Soup

(Sweet Spanish Onion, Arkell's Ale Soup, Gruyere Cheese Croute)

### To Follow

Beef Wellington

(Classic Wellington, Green Beans Wrapped in Smoked Bacon & Truffle Sauce)

Vegetable Tian

(Roast Mediterranean Vegetables, Spinach Puree, Black Olive Tapenade & Red Pepper Sauce)

Cod & Parsley Sauce

(Atlantic Cod Supreme, Potato Puree, Buttered Samphire, Flat Italian Parsley Sauce)

Duck a la Orange

(Roast Barbury Duck Breast, Sugar Snap Peas, Orange Segments & Duck Fat Potatoes)

### To Finish

Crepe Suzette

(Pancakes, Orange Segments, Orange Liquor, Icing Sugar)

Summer Pudding

(Berry Compote Encased in Bread, Vanilla Ice Cream & Mint)

Baked Alaska

(Sponge, Strawberry Ice Cream, Italian Meringue)

Black Forrest Gateaux

(Chocolate Brownie, Chantilly Cream, Kirsch Syrup, Marachino Cherries & Cherry Ice Cream)

Tea/Coffee & Chocolate Mints

Glass of Prosecco at Midnight

**£60 per person**