

The Old White Hart, Lyddington



NEW YEARS EVE MENU

CANAPÉS

STARTERS

- Red Pepper Soup, Goats Cheese and Poppy Seed Straw
- Seafood Medley: Calamari, Tempura King Prawn, Plaice Goujons and our own Tartare Sauce
- Twice Baked Lincolnshire Poacher Soufflé, Cashew Pesto, Cherry Tomatoes
- Honey and Sesame Glazed Sweetbreads on Toasted Brioche, Rosemary Butter

MAIN COURSE

- Saddle of Venison, Wild Boar Sausage, Cider Braised Cabbage, French Fries, Mushroom and Brandy Cream Sauce
- Fillet of Halibut, Buttered Mash, Seasoned Spinach, Lemon Butter Sauce
- Breast and Leg of Grouse, Chestnut Stuffing, Roast Swede and Spring Onion, Sauté Potatoes
- Fillet of Gloucester Old Spot Pork, Plum Tomato and Bell Pepper Fondant, New Potatoes
- Mille Feuille Of Roast Vegetables and Halloumi Cheese on a Bed of Quinoa, Plum Tomato Sauce

DESSERTS

- Poached Pear in Vanilla Crème Brûlée with Fresh Raspberries, Glazed Meringue, Tuile Biscuits and Passion Fruit Jelly
- Chocolate Cake, Muscovado Ice Cream, Salted Caramel
- Cherry and Almond Tart, Warm Kisch Sauce, Cherry Horn
- White Hart Cheese Board With Celery, Grapes and home made Outcakes

Fresh Coffee and Rum Truffles

£55.00 per head

Dress to Impress - Dancing Carriages 1.30am

BOOKING FORM

NAME: _____ CONTACT NO: _____

To ensure that you and your guests are served with the meal of choice, please select from the menu given and enter the number of persons against each dish below.

Starters:	Number Required
Soup (V)	_____
Seafood Medley	_____
Soufflé	_____
Sweetbread	_____

Main Courses:	
Venison	_____
Halibut	_____
Grouse	_____
Pork	_____
Vegetables & Halloumi (V)	_____

Desserts:	
Pear	_____
Chocolate Cake	_____
Cherry & Almond Tart	_____
Cheese	_____

Full Payment £55 (non-refundable) & Menu Choices by 11th December
All prices include VAT. Service charge is not included