



WASHINGTON  
HALL

# THE DINING ROOM



New Years Eve 2010  
With Jazz

Pink Fizz

Chicken Liver Parfait on brioche & caramelised onion  
Quails Egg & Crevette En Croute  
Pear & Lincoln Blue Tartlets



(v) Carrot & Ginger Soup with beetroot crisps & homemade bread  
Pan Fried Scallops on Matchstick Leeks with a ginger butter sauce  
Crispy Crab Cakes with avocado & orange salad  
Assiette of Venison: Carpaccio, Liver Parfait & Smoked with quince jelly



Fillet of Beef with a puree of artichoke & confit of shallots & bordelaise jus  
Sea Bass Poached with smoked trout & spinach & crevette veloute  
Medallions of Pork stuffed with spinach & mozzarella wrapped in pancetta  
with roasted mushroom Sauce  
Game Coq au Vin  
(v) Mushroom Wellington



Roasted Hazelnut & Passion Fruit Meringue Roulade  
Chocolate & Amaretto Baked Cheesecake with crème fraiche  
Apple & Pear Tart Tatin with crème anglaise & butterscotch ice cream  
Assiette of oranges:  
Cointreau Pannacotta, Caramelised Oranges & Blood Orange Sorbet in Brandy Snap Basket  
Cheese Board



Freshly brewed Coffee with macaroons



£55 per head

