



THE DINING ROOM NEW YEAR'S EVE MENU 2010

RESERVATIONS 01243 537352 or EMAIL: info@thediningroom.biz

Cream of Mushroom and Artichoke Soup served with Parmesan (V) £5.95

Smoked Salmon and dill blinis with soured cream £6.95

Endive and Roquefort flamiche garnished with a walnut salad and parsnip crisps (V) £6.25

Roulade of smoked rabbit with a cranberry forcemeat stuffing, served on a celeriac remoulade £6.50

Carrot, coconut and mango salad with a zingy lime, coriander and olive oil dressing with a hint of chilli (V) £6.50



Fillet of Venison with Caraway Seed Pancakes. Served with a red wine and winter spice sauce £16.80

Steamed fillet of Sea bass* on a watercress salad with chive cream sauce £18.50

Pithivier of local wild duck with foie gras, served with a Pomerol sauce £17.25

Roasted breast of corn-fed Chicken with crispy pancetta and rosemary and thyme dumplings, served on white wine braised cabbage £16.50

Potato pancakes with spiced beetroot and spinach, topped with crème fraîche. Served with stir-fried cabbage and chestnuts (V) £15.75

Additional vegetables and potatoes are available as extras



Baked raisin, pistachio and honey cheesecake £6.25

Winter berry and Champagne Terrine – served with a fruit coulis £7.25

Doughnut bread and butter pudding with butterscotch sauce £6.25

Double dairy ice-cream served with bitter chocolate and macadamia Florentines £5.75

Platter of three English cheeses – served with biscuits £7.95



Coffee or Tea - Baklava

A 50% deposit is required with booking

*We reserve the right that any reductions in the numbers with less than one months notice maybe charged at the rate of £20 per person *Fish may need to be substituted depending on availability*