

# ASHBYS NEW YEARS EVE MENU

CHAMPAGNE ON ARRIVAL

**CHEFS HOMEMADE PEA AND SMOKED HAM SOUP**

Swirl of double cream, parsley and croutons

**SMOKED SALMON AND CRAYFISH PLATTER**

Dill crème Fraiche and mustard dressing

**FOIE GRAS PARFAIT**

Toasted brioche, onion jam and mixed leaf

**ROSEMARY AND GOATS CHEESE TART**

Dressed leaf, balsamic syrup

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**CHAMPAGNE SORBET**

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**PAN FRIED FILLET OF BEEF MEDALLIONS**

Truffle potato puree and a madiera sauce

**PAN ROASTED CHICKEN**

Red wine and truffle sauce, château potatoes

**ROASTED SEABASS FILLET**

Chorizo & parsley crushed potatoes chardonnay cream

**MUSHROOM RAVIOLI**

Chopped truffle and wild mushroom Veloute

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**CHOCOLATE TRUFFLE TORTE**

Burnt orange coulis, and berries

**STRAWBERRY CRÈME BRULE**

Served with mini shortbread

**BRITISH CHEESE BOARD**

Chutney, grapes and biscuits

**TANGY LEMON TART**

Raspberry coulis, and berries

**FOUR COURSE MEAL AT £35.00 PER PERSON  
CHILDREN HALF PRICE**

**TAKING BOOKINGS NOW**