



the stroom
restaurant

New Year's Eve gala dinner menu 2009

Available in both the stroom and queens room restaurants

Duck liver & smoked bacon parfait, toasted brioche, red onion jam, aged balsamic

Goats cheese crostin, mixed salad leaves, pan roasted pine kernels, red currant sauce

Hot smoked salmon, crisp potato rosti, soft poached egg, celeriac remoulade

Cream of spinach & watercress soup

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Fillet of Yorkshire beef glazed with peppered blue stilton, confit of garlic, red wine & lovage sauce

Corn fed chicken breast and sautéed king prawns, braised fennel, Muscadet wine sauce

Magret duck leg confit, bubble & squeak, bourgignon wine & thyme sauce

Tian of goats cheese & roasted vegetables, pesto olive oil

Wild sea bass fillet pan seared with chorizo, ratatouille cous cous, basil oil

All served with Chefs' selection of seasonal vegetables and potatoes

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Fresh raspberry stack with honey tuille biscuits, sauce of black berries

Glazed pear & almond tart, chocolate caramel, mascapone Ice-cream

Vanilla cheesecake with a hazelnut base, raspberry sauce

Belgian chocolate mousse with black cherry, blueberries & drambuie syrup

English blue and white Stilton with celery, grapes, chutney and biscuits

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Coffee & chocolates

Please note:- All three courses must be pre-ordered

Early bird £35 per person (Stroom only)

Gala dinner & disco £50 per person