

S O F T L E Y S

N E W Y E A R S E V E

5 COURSE SET DINNER £95.00

SNACKS

Carpaccio of beef fillet, stilton pate,
toasted sourdough, olive oil, cracked black pepper.

Avocado and prawn mousse, toasted rye bread,
sun blushed tomato, trout caviar, fresh dill.

Wild mushroom and tarragon pate,
ciabatta croute, balsamic glaze red amaranth. (v)

STARTERS

Pan seared scallops with crispy pancetta.
Fresh baby leaf spinach, white wine cream sauce.

Pork Chilli and Chorizo flavoured scotch egg,
runny yolk, chilli and tomato chutney.

Pan roasted pigeon breast, crispy black pudding,
pan jus, rocket and balsamic.

Beetroot and sun blushed tomato cheesecake,
red onion chutney, Rocket and balsamic. (v)

MAINS

A 3 Bone herb crusted rack of lamb, fondant potato,
beetroot puree, red wine jus.

6 oz fillet of beef tornado Rossini, carrot puree,
plum sauce, dauphinoise potato.

Trio of grilled fish, swordfish, salmon and tuna, dill roasted
Parisienne Potatoes, Marlborough sauvignon wine a white grape sauce.

Mushroom and goats cheese stack, layers of courgette,
aubergine, capsicum Fondant potato, hollandaise sauce. (v)

PRE DESSERT

Fresh Watermelon, blood orange sorbet.

DESSERT

Stem Ginger and caramelised pear sticky toffee pudding,
toffee sauce and vanilla ice cream.

Melting chocolate dome, coffee and vanilla ice cream,
hot baileys and salted caramel sauce, crushed hazelnuts.

Vanilla Panna Cotta, raspberry compote, shortbread biscuits.

Brie, Cheddar and Stilton, Cheese biscuits,
celery and grapes, onion chutney.

5 COURSE SET DINNER £95.00 PER PERSON,
DEPOSITS OF £30PP ARE REQUIRED FOR ALL PARTIES.