

New Years Eve Ball 2009 ~ Menu

Pressed Duck Terrine

served with Seville and red onion marmalade

Sweet Potato & Butternut Squash Soup

drizzled with curry oil



Fruit Sorbet



Fillet of Fresh Brixham Red Mullet



Roast Blackawton Sirloin

served with a Dianne sauce

Corn Fed Free Range Breast of Chicken

stuffed with goats cheese, walnut and finished with a port jus

Wild Mushroom, Cranberry and Brie Wellington

served with a tomato and red pepper sauce

All served with Chef's fresh seasonal vegetables and potatoes



Mulled winter Berry Crème Brulee

served with hazelnut short bread

Selection of Cheese & Biscuits

served with grapes and celery



Coffee & Chocolates