



## **New Year's Eve at The Croft**

**Salad of Poached Pear, Stilton and Candied Walnuts**

With mixed salad leaves

**Galia, Cantaloupe and Honeydew Melon Platter**

Served with Mango coulis

**Cream of White Onion and Cider Soup**

Topped with crispy onions and croutons

**Chicken Liver Pâté with Apple and Walnut Chutney**

With warm toast and dressed salad leaves

### **Intermediate**

**Crab and Lemon Arancini Rice Balls with Fennel Slaw**

**Blackberry and Champagne Granita**

### **Main Course**

**Roasted Rack of Lamb (Served pink) with Crispy Lamb Bon Bon**

With pomme puree and redcurrant Jus

**Curried Monkfish**

Served with cous cous, courgette ribbons and roasted cherry tomatoes

**Succulent Belly Pork with Sage and Onion Mashed Potato**

With Thyme salt crackling and red wine jus

**Moroccan Spiced Hasselback Butternut Squash**

Served with Quinoa and multigrain salad, pistachio and pomegranate

### **Desserts**

**Chilled French Apple Tart**

With caramel sauce and Maple whipped cream

**White Chocolate Cheesecake with Prosecco Soaked Strawberries**

Served with strawberry sauce

**Vanilla Panna Cotta**

With gingerbread crumb

**Classic Tiramisu**

Made with Mascarpone and topped with chocolate shavings

### **Followed by...**

**Farmhouse Cheese Platter**

Served 'buffet style' with celery, grapes, biscuits and onion chutney

### **Afters**

**Freshly Filtered Coffee**

Served with and chocolates

**£76.50 per head**

Includes a glass of Champagne at Midnight and Live Music from Michaela Wylde and Ben Folger

**Dress Code – Black Tie**

**Dinner served at 7:30pm**