



COMBE HOUSE HOTEL

New Year's Eve 2011

STARTERS

Soup

Jerusalem artichoke, with truffled potatoes

Salmon Grava lax

Home cured and served Cornichon, caper, lemon and parsley salad, crème fraiche and home baked Rye bread

Terrine

Ham Hock and Chicken, served with cornichon and pickled wild mushrooms, homemade sourdough

MAIN COURSES

West Country Beef

Braised shin, wrapped in pancetta, served with horseradish creamed potato, honey roasted parsnips a bayleaf & red wine sauce

Tart

Roasted and marinated Mediterranean vegetables, glazed with goat's cheese, served with tomato and basil sauce

Fish Pie

Hake, Cod, Salmon and Crayfish tails in a dill and parsley sauce, topped with creamed potato

Pheasant

Pan roast breast of local pheasant with leg ballotine, artichoke puree and juniper berry sauce

DESSERTS

Treacle Tart

Served warm with lemon mascarpone and mulled fruit ice cream

Neapolitan Chocolate Mousse

Layered White, Milk and Dark chocolate, served with hazelnut praline and clementine granite

Winter Trifle

Layers of light sponge and marinated fruit with crème anglaise and Chantilly cream

Coffee and mints