

# A Marquis new year's eve 2011

Jazz at 7.30pm, Dinner from 9pm

## Gypsy jazz & Canapé reception

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### Steamed haggis

'tatty & neaps' with creamed leeks

or

### Carrot , honey & ginger soup

spinach bhaji

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### Lobster cocktail

or

### Smoked breast of pheasant

pear & saffron chutney, foie gras & pheasant leg Ballantine

or

### Watercress panncotta

pickled girolle mushrooms, creamed goats cheese

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### Fillet of beef 'en croute'

fondant potato, seasonal vegetables & sauce périgourdine

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### Fillets of Dover sole & scallops

cocotte potatoes, girolles & red wine reduction

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### Celeriac & wild mushroom pave

Confit onions & truffle beurre blanc

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### Passion fruit soufflé

bitter chocolate ice cream

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### Lemon meringue pie

Cassis sorbet

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### Midnight celebrations –

champagne cocktails, church bells

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### After midnight feast - British cheeseboard

spiced grape chutney with walnut & raisin bread

and / or

### Coffee & chocolates

**6 courses - £ 95 per person to include a champagne cocktail at midnight**

Please note that for parties of 10 or more we require a pre order and a 12.5% service charge applies.

A valid credit card detail will be required upon booking.

Any cancellations less than 7 days prior to the day will be charged at full price.