

# BUSH HALL

## DINING ROOMS

### NEW YEAR'S EVE MENU

#### 2014/15

*Cocktail on arrival*

*Champagne at midnight*

#### STARTERS

Langoustine with saffron aioli

Scallops with sweetcorn puree & chorizo

Jerusalem artichoke soup with truffle oil & chervil

Pigeon breast, pickled walnut, dandelion & beetroot salad

#### MAINS

Stuffed saddle of lamb with fennel & celery puree and Chantenay carrots

Beef tournedos Rossini with mashed potatoes

Bouillabaisse - red mullet, sea bass, mussels & clams with baby leeks and rouille

Vegetable Wellington with purple sprouts

#### CHEESEBOARD

Selection of British cheeses to share

#### PUDDINGS

Baked apple & blackberry crumble with Earl Grey panna cotta

Pistachio & black pepper meringue with lemon curd & Sauterne berries

Rhubarb ile flottante

Chocolate fondant with honeycomb ice cream

#### TRUFFLES AND COFFEE