

# New Year

AT THE DOWNSHIRE

# ME NU

## TO START

- ~Classic French Onion Soup & Parmesan Crouton
- ~Goats Cheese Bon Bon, Caramelised Onion Puree, Pickled Beetroot & Balsamic Glaze
- ~Duck & Pomegranate Salad With Hoisin Dressing
- ~Prawn Cocktail & Smoked Salmon With Guinness Wheaten Bread
- ~Tempura Chicken, Asian Chilli Glaze, Temple Spring Onion, Coriander Scented Rice

## DESSERT

- ~Salted Caramel Pecan Tartlet & Vanilla Ice-Cream
- ~Tangy Lemon Meringue Pie & Raspberry Coulis
- ~Deep Pan Banoffee Cheesecake, Caramelised, Whiskey Glazed Banana & Butter Scotch Sauce
- ~Vanilla & Rum Creme Brulee & Rhubarb Compote
- ~Martini Espresso Chocolate Mouse & Amaretto Biscuit

## MAIN COURSE

- ~Downshire Chicken Ballentine, Chestnut Mushroom, Smoked Bacon, Leeks & Wild Mushroom Sauce
- ~Creamy Sun Blushed Tomato & Spinach Salmon
- ~Orzo Pasta With Pancetta Ham & Parmesan Crisp
- ~Five Spice Duck Breast With Sweet Pickled Red Cabbage & Plum Sauce
- ~10oz Braised Daube Of Beef Bourguignon With Honey Glazed Carrots & Mixed Greens
- ~Medallion of Venison Chargrilled With Redcurrant Thyme Gravy & Tender Stem Broccoli
- ~10oz Fillet Steak, Mushrooms & Onion Ring With Chef's Selection Of Vegetables, Butter Baby Potatoes & Dauphinoise Potatoes
- ~12oz Sirloin Steak, Mushrooms & Onion Ring With Chef's Selection Of Vegetables, Butter Baby Potatoes & Dauphinoise Potatoes

**£40**  
PER PERSON

