

NEW YEARS EVE MENU 2011  
THE SARACEN'S HEAD

WITH LIVE MUSIC & DISCO, PARTY NOVELTIES AND BALLOONS  
£65.00 PER PERSON TICKET ONLY

CHAMPAGNE RECEPTION & CANAPÉS

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WARM TART OF ROASTED PEPPERS & GOAT'S CHEESE WITH HERB CRUSTING

SMOKED SALMON, CRAB & LANGOUSTINE TERRINE WITH A DRESSED HERB  
SALAD

BLACK PUDDING & HAGGIS FRITTERS, MUSTARD CREAM AND SMOKED  
PANCETTA

HOT BUTTERED ASPARAGUS, RED PEPPER CREAM AND SOFT POACHED EGG

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HERB CRUSTED RACK OF DERBYSHIRE LAMB, POTATO ROSTI AND PORT JUS

FILLET STEAK TOPPED WITH WILD MUSHROOMS AND STILTON, BRANDY CREAM  
SAUCE

PAN-FRIED SEA BASS FILLETS WITH TIGER PRAWNS IN GARLIC AND PARSLEY  
BUTTER

RED ONION AND FETA TARTE TATIN WITH SUN-BLUSHED TOMATOES, ROCKET  
AND DRESSED WATERCRESS

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CHOCOLATE PRALINE TERRINE, TOFFEE RIPPLE ICE CREAM AND TUILE BISCUITS

BRANDY SNAP WITH CARAMELIZED FIGS, CLOTTED CREAM AND VANILLA SYRUP

IRISH COFFEE CRÈME BRULEE WITH CHOCOLATE SHORTBREAD BISCUITS

BAKED RASPBERRY & WHITE CHOCOLATE CHEESECAKE WITH RASPBERRY  
RIPPLE ICE CREAM

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CHEESE BOARD WITH FRUIT, BISCUITS AND CHRISTMAS CHUTNEY

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COFFEE & PETIT FOURS