

THE HORSE CHESTNUT

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New Years Eve

Thursday 31st December 2009

7.30pm for 8.00pm

Glass of Moet & Chandon on Arrival

Starters

French Onion Soup
with gruyere crouton

Pheasant & Bacon Terrine
plum chutney and warm toast

Pan Fried Langoustines
in garlic butter with winter leaves and fresh lemon

Main Course

All Served with Winter Vegetables

Fillet Steak

stuffed with stilton cheese and wrapped in bacon, served with
béarnaise sauce

Rack of Lamb

served on a garlic mash with a Madeira sauce

Stuffed Whole Aubergine

filled with ratatouille served on saffron basmati rice

Fillet of Halibut

potato rosti served with mushroom provencal sauce

Dessert

Maple Syrup & Blueberry Crème Brulee

Chocolate Fondant
vanilla ice cream

Selection of Cheeses

with apple, chutney, celery and biscuits

To Finish

Fresh Coffee
with chocolates

Three Courses & Coffee £35



A deposit of £10 and the completed pre order sheet is required by the 8th of December 2009 to confirm your booking, the remaining balance to be settled by Monday 21st of December 2009. All ingredients may not be listed so please let your server know about any allergies or special dietary requirements