



The Coppleridge Inn

Country Hotel, Wedding Venue, Bar & Restaurant

NEW YEARS EVE DINNER MENU 2019

Arrival Prosecco

Amuse-Bouche

Starters

Grilled Halloumi Cheese, Provencal Vegetables, Salsa Verde
Slow Roast Pork Belly, Chorizo Scotch Egg, Apple Jus
Hot Smoked Sea Trout, Horseradish Cheese Cake, Beetroot & Walnuts
Mediterranean Fish Soup, Coriander Pesto

Mains

7oz Fillet of Beef , Horseradish Mash Potatoes, Wild Mushroom, Spinach & Port Jus
Provencal Fillet of Sea Bass, Crab Crushed Potatoes, Basil Creme Fraiche, Sauce Vierge
Pheasant Breast, Parma Ham, Roasted Butternut Squash, Madeira Jus
Parmesan Gnocchi Gratin, Blue Cheese Sauce, Wild Mushroom, Pickled Walnut Salad

Desserts

Trio of Desserts

Elderflower Jelly, Lemon Posset
Dark Chocolate Fondue, Baileys Marshmallow
Plum & Vanilla Crumble, Creme Fraiche
or
Local Cheeses, Biscuits & Homemade Chutney

Coffee or Tea & Petit Fours

£50.00 Per Person