

HARTNOLL HOTEL



New Years Eve Dinner 2011

Roasted Butternut Squash Soup served with Parsnip Crisps & Sesame Oil

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Pan Seared Pigeon Breasts served with a Red Wine Sauce with Pea, Pancetta  
& Baby Onions

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Halibut Ceviche served with a Fennel, Mizuno & Bean Sprout Salad & Lime
Vinaigrette

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Lemon Sorbet

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Roasted Fillet of Beef & Mini Beef Bourguignon Pie served with Celeriac &
Potato Puree & wild Mushroom Jus

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Trio of Citrus

Orange & White Chocolate Parfait

Pink Grapefruit Panna Cotta

Lime Crème Brulee

£65.00 per person

Champagne Toast at Mid Night to Welcome In The New Year