

THE FORGE
NEW YEARS EVE 2011

White onion and cider soup

Warm salad of smoked Barbary duck with sweet sherry vinaigrette

Saute of snails with fresh tarragon and sourdough

Half dozen rock oysters with red wine shallot vinegar

Balottine of foie gras with sel gris and toasted brioche

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Fillet of beef "Rossini"

Roasted rack of Lamb with pommes anna and sauted cabbage with bacon

Osso bucco monkfish with paella

Brioche & herb crusted halibut with wilted spinach

Caramelised cep and artichoke risotto with truffle oil

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Chocolate souffle with mint ice cream and marinated grapes

Creme brulee

Apple tarte tatin with caramel ice cream

Red fruit tulip with creme chantilly

Roasted camembert with spiced grissini

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Coffee and petit four

£55.00 per person

V.A.T is included. Service is discretionary, though a recommended 12.5% will be added to the final bill