



invites you to...



# The Ambassador's Reception



This year I have designed a New Year's Eve menu to epitomise what I have come to believe all great nights out are about... enjoying other people's company. After Christmas spent with family, New Year's Eve is often best spent with friends and with this in mind I've designed a menu based on sharing and enjoying the same fantastic dish; more time chatting and enjoying yourselves, less time deliberating over individual menu choices.

So this year's menu is a feast of sharing plates, which will get you talking, laughing and involved. Dishes are designed to warm your hearts as well as your stomach, some will bring theatre to your table, whilst others will arrive in style, reminiscent of that well known 90's chocolate advert.

So choose your friends, book your table and sit back and be indulged for the evening.



# 7.30pm arrival & drinks reception **A welcome glass of bubbles**

8 - 8.30pm starters are served

### Traditional Italian Antipasti

Sun blushed tomatoes, bocconcini mozzarella, olive tapenade, breadsticks, artichoke hearts, roasted peppers, parma ham, bresaola & rocket, herb focaccia, aged balsamic & olive oil

#### Fish course

#### **Salt Crusted seabass**

Whole seabass, stuffed with lemon & herbs, encased in salt & oven baked, served with lightly pickled vegetables & herb oil

#### Main Course

## **Beef Wellington**

Seared beef fillet, wrapped with pancake, duxelle mushroom, spinach & pastry, served with truffled parsnip puree, duck fat fondant potatoes & creamed savoy cabbage with roast garlic & bacon lardons

#### Dessert

## Croquembouche

Choux pastry profiteroles, filled with a mix of fresh Chantilly cream or salted caramel cream, stacked & covered in rich dark chocolate

#### Cheese Course

#### **Oven baked Camembert**

A whole Camembert baked in the oven till warm & gooey, served with cranberries, orange & cinnamon syrup, a selection of chutneys & fresh bread

#### Coffee & tea

For those that wish to finish with a coffee or tea, a little chocolate in a gold wrapper will be served

Chimes of Big Ben (pre-refurb) at midnight, dancing & music until Iam.

## £75 per person

