

COTSWOLD *Christmas*

New Year's Eve

7pm

Canapes and fizz on arrival

Amuse bouche

Jerusalem artichoke velouté with truffle foam

Starter

Goats cheese, Heritage beetroot, candied walnut salad

Fish

Pan fried sea bream with a prawn bisque, leek fondue, crab beignet

Main course

Hereford beef shin with braised carrot, kale, horseradish,
pomme puree, merlot jus

Cheese

Barkham Blue cheese, spiced plum and fig chutney, homemade oatcakes

£49.95

Dessert

Chocolate mousse, poached satsuma, chocolate tuille

www.cotswoldgrangehotel.co.uk

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