

New Years Eve 2009
at
The Farmer's Boy
£49.95 per person

To Start

Mezze

Rustic Tomato Bruschetta
Homemade Houmous
Homemade Tzatziki
Apple and Brie Crostini
Spicy Marinated Olives
Mini Toad in the Hole
Mini Pollo Milanese
Crab Cake and Chilli Jam

All served with toasted pitta breads

To Follow

Oven Roasted Fillet of Hoki Topped with a Cashew, Parmesan and Herb Crust
served on crushed new potatoes with basil infused mascarpone

Confit Duck

*served on a stew of puy lentils, silver skin onions, lardons of smoked bacon
and thyme*

Slow Roasted Belly of Pork

*served on an apple, parsnip and celeriac puree with a whole grain mustard
and calvados jus*

Wild Mushroom Ragout

topped with a goats cheese, spring onion and herb crumble

All served with seasonal vegetables

For Dessert

The Fabulous Five Share Plate

Champagne and Strawberry Jelly

Chocolate and Almond Brownie and a Rich Chocolate Sauce

Peach Crème Brulee

Raspberry Panacotta

Cheese and Biscuits with a red onion marmalade

To Finish

Coffee and Petit Fours