



THE BELL INN – STANDLAKE

NEW YEARS EVE 2011

canapés on arrival

STARTERS

Cream of Cauliflower soup with white truffle oil

Home cured salmon gravadlax with beetroot remoulade and potato pancake

Duck and pistachio terrine with red onion marmalade and toasted brioche

Wild mushroom risotto with soft poached quail eggs

MAINS

Whole roast partridge with bubble and squeak potato, braised red cabbage and game sauce

8oz rib eye steak with fondant potato sautéed wild mushrooms, baby spinach and pancetta lardons port sauce

Pan fried fillet of Cornish sea bass with pistachio crust lemon gnocchi and medley of baby vegetables with a thyme butter sauce

Open lasagne of tomato and oregano with confit baby onions and vegetable crisps

DESSERTS

Hot chocolate and orange fondant with vanilla ice cream and orange tuille

Baileys panna cotta with coffee shortbread

Apple tart-tatin with apple ice cream and caramel sauce

Selection of British cheeses with celery grapes and cheese biscuits

£45 per person

www.thebellstandlake.co.uk

21 High Street, Standlake, Oxfordshire OX29 7RH Tel: 01865300784