

Silks Bistro and Champagne Bar

New Year's Eve Sample Menu 2018

A Flute of Chilled Champagne on Arrival

Amuse Bouche

Starter

Cream of Broccoli & Stilton Soup, Olive Bread

Pan fried Scallops, Cauliflower Puree, Crispy Pancetta, Pea Shoots

Confit Tomato & Mozzarella Tian, Rocket Pesto, Parmesan Tuile

Game & Duck Terrine, Serrano Ham, Toasted Brioche, Red Onion & Beetroot Chutney

Main Course

Fillet of Beef Wellington, Mushroom Duxelle, Swede Puree, Fine Beans, Port Wine Jus

Roast Partridge, Dauphinoise Potato, Vichy Carrots, Pak Choi, Wild Mushroom & Truffle Sauce

Baked Hake Fillet, Saffron Mussel Broth, Confit Fennel, Celeriac & Shallot

Spinach & Ricotta Tortellini, Cornish Yarg, Pine nuts, Roasted Butternut Squash

Dessert

Baked Lemon Tart, Macerated Berries, Orange Sorbet

Mint, Pistachio Nut Chocolate Marquis, Chantilly Cream, Praline

Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Bean Ice Cream

Westcountry Cheese Board, Artisan Biscuits, Chutney & Quince Jelly

Coffee & Petit Fours

£75 per person, payable in advance

Please feel free to join the New Year's Eve festivities in The Atlantic Hotel ballroom after your meal, including casino tables, dancing and countdown to midnight! Have a wonderful New Year's Eve!