

Silks Bistro and Champagne Bar

New Year's Eve Menu 2019

A Flute of Chilled Champagne on Arrival

Canapes to begin...

Starter

Cream of Broccoli & Stilton Soup, Olive Bread, Toasted Walnuts

Pan fried Scallops, Cauliflower Puree, Crispy Pancetta, Chorizo, Balsamic Glaze

Marinated Heritage Tomatoes, Mozzarella & Basil Rocket Pesto, Rocket Pesto, Parmesan
Tuile

Chicken Liver & Foie Gras Parfait, Truffle Oil, Toasted Brioche, Red Onion Marmalade

Main Course

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

Pan Fried Corn Fed Chicken Supreme, Dauphinoise Potato, Glazed Young Vegetables,
Madeira & Truffle Jus

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

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

Dessert

Apple Panna cotta, Granny Smith Puree, Coconut Crumble, Crème Anglaise

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

£79 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!