

# THE CARPENTERS ARMS



STANTON WICK



## NEW YEARS EVE 2017

Rosemary foccacia bread, balsamic vinegar & olive oil ~ marinated olives with chilli & garlic

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Smoked haddock chowder

Ham hock terrine with piccalilli & toasted brioche

Smoked chicken, peach & basil salad

Crab, prawn & smoked salmon parcel; lemon & chive mayonnaise

Rocket salad with olives, sundried tomatoes & winter berries; pistachio nuts & mixed seeds **(v)**

Goats cheese, tomato, onion marmalade & rocket baked on puff pastry **(v)**

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Roasted breast of chicken wrapped in parma ham on rosti potato & wilted spinach;  
wild mushroom, cream & brandy sauce

Roast sirloin of west country beef (cooked pink) on horseradish mash & winter greens;  
thyme infused beef jus

Pan roasted breast of duck with ruby chard & duck confit hash; black cherry sauce

Seared fillet of bass on seafood risotto

Salmon & spinach 'en crouete' with roasted baby potatoes, mange tout & green beans;  
tomato & dill cream sauce

Fresh linguini with butternut squash, courgette, roasted red pepper & spring onion;  
dressed rocket & parmesan cheese **(v)**

Wild mushroom stroganoff; wild rice & garlic bread **(v)**

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Steamed marmalade sponge pudding with custard

Creme brulee with honey glazed figs

Treacle tart with clotted cream

Profiteroles with chocolate & baileys sauce

Local cheeses

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Coffee & mints

**£60 per person**