



THE CONISTON HOTEL
COUNTRY ESTATE & SPA

New Years Eve Dinner

- 31 December -

Starters

Selection of Canapes:

Caramelised Cauliflower, Brussel Sprouts, Pickled Beets, Cauli Leaf, Garlic
& Basil Oil & Micro Chive

Trio of Oyster: Classic, Kilpatric & Garlic

Game Trio - Fois Gras Choux, Smoked Duck Skin Crumb, Sous Vide BBQ

Pigeon Breast, Pickled Mushrooms & Radish

Mains

35 Day Dry Aged 6oz Char Grilled Fillet Steak, Fondant potato, Baby Leaf
Spinach Puree, Confit Vine Tomatoes, 5 Peppercorn Sauce

Oven Roast Cod, Herb Crust, Provencial Ragu & Dill

Roast Pepper Ravioli, Tomato Ragu, Basil, Balsamic Reduction & Ricotta

Grande Dessert

Pink Champagne Shot
Caramel Cheesecake Dome
Millionaires Torte
Chocolate & Miso Mousse
Clementine Tart

Cheese Course

Selection Of Courtyard & Local Cheeses Timothy Taylors Landlord Chutney,
Accompaniments & Biscuits