

BLACKWELL OX INN

NEW YEAR'S EVE GALA DINNER 2011

£49.95 a head

Canapés and Fizz

Wild Mushroom Soup

Seared King Scallops with Peking Duck and a Ginger and Shallot Dressing

Game Terrine en Croûte served with a Plum Chutney

Toasted Tomato Salad with melting Gorgonzola and Rocket Leaves

Roasted Fillet of Beef with Fondant Potatoes, Winter Roast Vegetables and Pan Juices

Pan Fried Halibut, Celeriac Dauphinoise, Wilted Spinach, Pepper Confit and Beurre Noisette

Supreme of Gressingham Duck, braised Red Cabbage, Pommes Anna and Tamarind Sauce

Baby Squash with Root Vegetable Risotto and Artichoke Crisps

Chocolate Fondant, Salted Caramel and Vanilla Ice Cream

Champagne Jelly Tropical Fruits and a Passion Fruit Sauce

Apple Tarte Tatin with a Calvados Crème Anglaise

or

Selection of Yorkshire Cheeses with Homemade Chutney and Biscuits

Coffee and Petit Fours



