

New Years Eve 2007 - Durham

5 courses £50.00



Champagne and canapés on arrival

Bob Stanbridge's Barnard Castle wild boar press – tomato jam

Leicestershire mushroom soup – truffle oil

North Shields crab and king prawn stack – rocket, lemon

Rushyford venison Wellington – port, caramelised onions

Peppered North Sea halibut - wilted greens, Tiptoe Farm potato

Asparagus risotto – crispy Northumbrian leeks, Berwick Edge cheese

Sticky toffee pudding – butterscotch sauce, ice cream

Dark chocolate truffle – strawberry relish

Glazed lemon tart – Acorn Dairy cream

Coffee blended in Blaydon – home-made truffles

*Lemon tart, eat it,
eat it all...just so
Gareth can't have
any!
Happy New Year*

A handwritten signature in red ink, appearing to be 'P. H.', written in a cursive style. It is positioned below the handwritten note and above a red horizontal line.