

stones

R E S T A U R A N T

NEW YEAR'S EVE

2009

£65 per person

Arrival 7-7.30pm

Appetiser

SMOKED SALMON PARFAIT

keta caviar, wasabi

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*To start*

### OVEN ROASTED QUAIL

apple fondant, pistachio crust, sage and pancetta glaze

or

### SEARED SCALLOPS AND CRISPY PORK BELLY

cauliflower puree, raz el hanout vinaigrette

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Main

DUO OF BEEF

pomme anna, beetroot puree, confit cabbage, horseradish foam

or

FISH OF THE DAY

dill crushed potatoes, sweetcorn puree, baby spinach, crab and spring onion chowder

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*Dessert*

### TRIO OF CHOCOLATE

raspberry ripple ice cream

or

### CARAMELISED APPLE AND CINNAMON TART TATIN

cinnamon ice cream, apple siphon

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Cheese board

A SELECTION OF BRITISH AND CONTINENTAL CHEESE

home made chutney

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*To finish*

### GLASS OF CHAMPAGNE AT MIDNIGHT

Stones Restaurant, 1c Dale Road, Matlock, Derbyshire, DE4 3LT

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