



NEW YEAR'S EVE DINNER MENU

31st December 2020

£75 person

Amuse bouche

Tapioca cracker with pumpkin puree
Smoked paprika, pumpkin seeds

Hendrick's cured salmon
Lime crème fraîche, dill

Ham hock croquette
Piccalilli gel

Starters

Jerusalem artichoke soup
Puffed barley, chive oil (V) (VE)

Wild mushroom tortellini
Mushroom & thyme tea (V)

Cured & blow torched mackerel
Sweet almond milk, fresh apple, compressed cucumber, dill, almonds

Pulled slow cooked ox cheeks
Polenta, chargrilled sweet corn, beer pickled shallot, crispy onion, truffle oil, cress, wholegrain mustard jus

Mains

Slow braised beef short rib
Celeriac dauphinoise, burn roscoff onion, jus

Confit pork belly
Cabbage, black pudding, crispy bacon, cider apples & gravy

Pan roasted seabass fillet
fennel velouté, leek & dill

Roasted beet risotto
Goat cheese & mascarpone, crunchie onions (V)

To follow

Kaffir Lime sorbet
chiffonade of mint and diced celery

Desserts

70 % Dark chocolate posset
Wild berries compote, clementine & shortbread

Sorrel sorbet
white chocolate ganache, yogurt, fresh blueberries & hazelnut meringue

3 Cheese platter
Shorrocks bombs, Oxford ISIS, Tunworth, Ragstone goat cheese, Cashel blue

Warm apple and ginger crumble
Brandy custard

To finish

Tea or coffee with "Bubble Macaroon"

