



*The Barnsdale*

# NEW YEAR'S EVE



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## Celebratory Canapés & Glass of Bollinger Special Cuvée

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### Freshly Baked Breads

Whipped & salted butter *or* pigs in blankets butter (G,M)

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### Venison Tartare

Hand-cut Highland venison, smoked yolk, pickled shallot, winter truffle, toasted sourdough (G,E,SD)

### Pumpkin Velouté

Roasted Crown Prince pumpkin soup, brown butter, sage, toasted hazelnut (M,N)

### Lobster & Salmon Rilette

Native lobster and oak-smoked salmon rilette, lemon crème fraîche, dill, horseradish (Cr,F,M)

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### Beef Wellington

Fillet of beef, mushroom duxelles, prosciutto, pomme purée, glazed heritage carrots, red wine jus (G,E,M,Mu,SD)

### Roast Halibut

Pan-roasted halibut, champagne beurre blanc, potato fondant, sea herbs (F,M,SD)

### Charred Cauliflower Steak

Roasted cauliflower steak, truffled Jerusalem artichoke purée, cavolo nero, pine nut gremolata (M,N)

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### Champagne & Winter Berry Pavlova

Crisp meringue, vanilla Chantilly, macerated winter berries, champagne syrup (E,M,SD)

### Dark Chocolate & Gold Delice

Valrhona chocolate mousse cake, hazelnut praline, gold leaf (G,M,E,N,So)

### British Artisan Cheese Selection

Tunworth, Colston Bassett Stilton, aged Montgomery cheddar, quince paste, oat biscuits, grapes and celery (M,G,C)

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### Petit Fours (E,M,N,So,SD)

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### Coffee & Tea

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### Glass of Port

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### A Glass of Fizz at Midnight

Please let us know if you have any allergies or intolerances. We are happy to provide you with any allergen information you need.

ALLERGENS: G-Gluten, C-Celery, E-Eggs, F-Fish, P-Peanuts, N-Nuts, S-Sesame, So-Soya, Mo-Mollusc, M-Milk, Cr-Crustacean, Mu-Mustard, L-Lupin, SD-Sulphur Dioxide 🌱 Vegan