



The Mitre

NEW YEAR'S EVE



Celebratory Canapés & Glass of Bollinger Special Cuvée

Freshly Baked Breads

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

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)

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)

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)

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

Coffee & Tea

Glass of Port

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