



SOPWELL
HOUSE

NEW YEARS EVE MENU

St Alban Suite / The Brasserie

STARTERS

Cornish crab
Compressed melon, cucumber ketchup, lovage

Smoked beetroot tartare (V)
Candied walnuts, stilton mousse, nasturtium

Ballotine of duck liver
Pickled beetroot, Madeira jelly, toasted brioche

Sopwell Gin and tonic sorbet

MAIN COURSES

Wild sea bass
Mustard crust, potato terrine, creamed leeks, red wine sauce

Hereford beef fillet 28 days aged
Braised beef shin, fondant potato, English onion, parsnip and caraway puree, bordelaise sauce

Plant based cumin lamb filo parcel (V)
Grilled aubergine, romesco sauce

DESSERTS

Valrhona dark chocolate & praline mousse
Brownie, passion fruit sorbet

Mango panna cotta
Tropical salsa

British cheese board

Coffee and Petit Fours