



SOPWELL
HOUSE

NEW YEARS EVE

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



ALLERGENS - Please scan QR code and speak to a member of the team if you have any allergen or dietary requirements