

# 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*

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#### **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*

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#### **British cheese board**

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#### **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