

THE
BRASSERIE
NEW YEAR'S EVE DINNER

AMUSE BOUCHE

SCOTTISH SMOKED SALMON

Blinis, dill gel, caviar

STARTERS

CORNISH CRAB

Brown crab mayonnaise, cured egg yolk, pickled cucumber, Melba bread

SMOKED CELERIAC TARTARE (V)

Avocado mousseline, peanut crumble, truffle and citrus dressing

BALLOTINE OF DUCK & DUCK LIVER

Pickled raspberries, port jelly, toasted brioche

MAIN COURSE

WILD SEA BASS

Green pesto crust, rosti potato nest, leeks, port sauce

HEREFORD BEEF FILLET 28 DAYS AGED

*Fondant potatoes, roasted baby carrots & parsnips, English onions, shallots purée,
Madeira jus*

RAINBOW VEGETABLES TART

Tenderstem broccoli, braised red cabbage jam, parsnips purée

DESSERTS

BLACK FOREST

Bitter chocolate sponge, candied amarena cherries, vanilla cream, morello cherry sorbet

STICKY TOFFEE PUDDING

Pear sorbet, spiced caramel sauce

A SELECTION OF BRITISH ARTISAN CHEESES

Served with grapes, quince jelly, chutney, crackers

COFFEE AND PETIT FOURS