

N E W   Y E A R ` S  
E V E   M E N U

£155 per person

Glass of Krone Borealis MCC

Canapés

*Celeriac ballotine, white crab, seaweed oil*

*Bath soft cheese gougère, honey, walnut*

*Venison kromeski, lovage emulsion, pickled red carrot*

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Farmhouse loaf

*Salted butter & bullshot tea*

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Scallop in shell

*king oyster mushroom, chicken broth*

OR

Pâté en croûte

*piccalilli, pickled walnuts*

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Celeriac & mushroom ravioli

*sea kale, crispy shallot, burnt onion broth*

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Bathurst estate fallow deer Wellington

*dirty mash, sauce grand veneur*

OR

Poached fillet of South coast brill

*razor clam, lobster sauce, seashore vegetables*

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Little Rollright wrapped in brioche

*onion chutney, dates*

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Passion fruit soufflé

*limoncello ice cream, passion fruit confit*

OR

Baked blood orange marmalade alaska

*cinnamon custard*