



# NEW YEARS EVE THATCHERS

## AMUSE BOUCHE

selection of breads, flavoured butters

## STARTERS

Quails egg boudin noir, pickled walnuts, aged balsamic

Baby beet risotto, beetroot gel, truffle & amaranth

Seared king scallop, butter poached lobster, bisque sauce

## PALATE CLEANSER

mojito granita

## MAINS

Slow braised short rib of beef, smoked garlic mash, red wine sauce

Wild bass, braised fennel, fondant potato, Chablis beurre blanc

Mediterranean vegetable ragout, aubergine caviar, sweet potato parmentier

Parma ham wrapped ballontine of chicken, creamed savoy cabbage, fondant potato, crispy chicken skin

## DESSERTS

Maple roasted winter fruits, with blackcurrant sorbet

Apple tarte tatin, salted caramel sauce vanille ice cream

Selection of British cheeses, Black bomber, stilton, brie, with chutney, grapes, celery & crackers

For any allergy and dietary requirements please contact a member of the team before making your booking. Please note all menus are sample only & subject to change due to produce availability and supply.

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