

New Year's Eve 2016

£40 per person

Glass of Corte Della Calli Prosecco on arrival

STARTERS:

Beef Carpaccio, smoked golden beetroot, shaved Lincolnshire Poacher, micro rocket

Tuna tartare, avocado mousse, bagel crisp

Lincolnshire Poacher and potato mousse, Lincolnshire Poacher crisp, plum conserve

Honey and thyme roast quail, celeriac puree, roast squash, red wine jus

MAINS:

8oz Aberdeen Angus fillet steak, dauphinoise potato, wild mushrooms, confit cherry tomatoes

Pan-roast sea bass fillet, queen scallops, crispy Oxspring ham, samphire and peas

Mixed grilled vegetable Wellington, celeriac mash, tomato and basil sauce

DESSERTS:

Apple and toffee crumble tart served with clotted cream or Madagascan vanilla Ice Cream

Chocolate and peanut fondant with chocolate crumb and cherries

Vanilla panna cotta with strawberry jelly, fresh strawberry sorbet and baby basil

A discretionary 10% service charge will be added to your bill. (V) suitable for vegetarians. Fish dishes may contain small bones. If you require further information on ingredients which may cause allergy or intolerance, please speak to your server before you order your meal. If you do have a food allergy, it will be helpful to us if you could inform staff so we can ensure that the dish you

select is not at risk of cross contamination by other foods during its preparation and service.

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