



NEW YEAR'S BACK TO SCHOOL DINNER MENU 2017



START



BEEFEATER GIN CURED SCOTTISH SMOKED SALMON
FRISSE SALAD, SLICED RADISHES, PICKLED CUCUMBER AND FENNEL



MULTICOLOURED BEETROOT CARPACCIO
BLACKENED GOAT'S CHEESE, ROASTED BEETROOT CHUNKS, BEETROOT PUREE,
SUGARED WALNUTS, CANDIED ORANGE PEEL AND GROISTINI

CONFIT DUCK CROQUETTES
HOMEMADE HOI SIN SAUCE, ASIAN PEAR CHUTNEY AND LOTUS ROOT CHIPS



MAINS

SLOW COOKED VENISON SAUSAGES
TRUFFLED SMILEY FACES, BLACKENED SHALLOTS, BLACKBERRIES AND RED WINE JUS



BRAISED AUBERGINE CURRY
AUBERGINE PILAF, AUBERGINE AND FETA CROQUETTE

HOUSE SMOKED MACKERAL
LIGHTLY CURED CAULIFLOWER CARPACCIO, GAME CHIPS AND MONRAY SAUCE



PRE DESSERT

RHUBARB GEL MILK PUDDING
GINGER CRUMBLE, CANDIED GINGER, RHUBARB DIAMONDS AND RHUBARB SYRUP



DESSERT

JAM ROLLY POLLY
MERINGUE, SIDE CREME ANGLAISE, RASPBERRY COOLIS AND APEROL SPRITZ SORBET

