

# BEACH BLANKET BABYLON

## NEW YEARS EVE MENU

*£125 per person*

### AMUSE-BOUCHE

Tuna tartare with soya glaze, fresh cucumber, and beetroot gel with nori chips

### STARTER

Piccolo cherry tomato and clementine gazpacho with mulled wine jelly and cinnamon croutons (VE)

Pan seared scallops with celeriac textures, granny smith apple, roasted hazelnuts, and sage

Gin and tonic cured salmon with tonic gel, crunchy herby breadcrumbs, fresh dill, and avocado sorbet

Aromatic French cut lamb chops with hummus and spiced tomato jam

### MAIN

Venison loin with a sweet blackberry and port wine sauce served with labneh, cashew crumble and dark chocolate nibs

Roasted chicken ballotine with potato terrine, onions jam, roasted baby carrots and espresso sauce

Roasted fillet of turbot with oyster cucumber and horseradish sauce, savoy cabbage, smoked bacon, and deep-fried Maldon rock oysters

Roasted cauliflower steak in Korean BBQ sauce, caramelised cauliflower puree and toasted pistachios (VE)

### DESSERT

Clementine and gingerbread trifle with gingerbread foam and clementine granita

Bitter chocolate textures with vanilla Madagascar ice cream

Baked spiced plums with Chantilly cream

Our kitchen and menus contain nuts and traces of nuts may be present in all of our dishes