

CRAB & BOAR

New Year's Eve at the Crab & Boar

31st December 2022

Four courses £100 per person

On Arrival

Glass of Tinwood estate brut

To start

Smoked beetroot cured salmon, gin and tonic blackberries, dill cream (gf)

The real cure Venison salami, parsnip crisps, pickled baby onion, aged parmesan (gf)

Torched Mackerel, celeriac remoulade, granny smith apple (gf)

Slow cooked duck egg with girolle mushrooms, brioche, winter truffle (v)

Mains

Beef fillet, rosti potato, shallot puree, red wine sauce (gf)

Cep & truffle risotto, blue cheese, crispy sage (gf) (v)

Pan seared herb crusted Halibut, truffle creamed leeks, wild mushroom, wilted spinach

Bacon wrapped pheasant breast, garlic & herb sauté potatoes, red cabbage, green beans, game jus (gf)

To cleanse

Blackcurrant Sorbet (gf) (vg) (v)

Desserts

Sticky toffee & date pudding, toffee sauce, salted caramel ice cream

Dark chocolate & orange cheesecake, orange & crème fraiche (gf)

Apple & cinnamon crumble, custard

Cheese plate, grapes, chutney, crackers

*If you have a food allergy or intolerance query, please speak with a member of our team who will be happy to help.
Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present.
gf- gluten free, v- vegetarian, vg - vegan*