

NEW YEAR'S EVE

3 courses £85pp

A glass of Prosecco or English sparkling wine to start

CANAPÉS

A selection of our canapés

STARTERS

Lobster & prawn cocktail with a seaweed cracker

Beef tartare with beef dripping crumpet, pickled mushrooms & caviar

Goat's cheese mousse with truffled honey & toasted buckwheat (v)

Cured & torched mackerel with blood orange, beetroot & fennel

Butternut squash soup with pumpkin seeds (pb)

PALATE CLEANSER

Apple granita (pb)

MAINS

Fillet of beef with braised beef pie, charred mushroom, cavolo nero, mushroom ketchup & beef jus

Shallot & ratte potato tarte tatin with bitter leaf salad & aged cheese (v)

Roasted stone bass with leeks, confit potatoes, grapes, lemon, saffron & white wine sauce

Venison loin with braised faggot, cavolo nero, sweet potato terrine, blackberries & jus

Wild mushroom polenta with artichokes, pickled walnut pesto & radicchio (pb)

PUDDINGS

Dark chocolate mousse with salted caramel, shortbread & warm chocolate sauce (v)

Perl Wen cheesecake with charred clementine & redcurrant (v)

Baked Alaska with spiced ginger sponge & fruit & nut ice cream (v)

Mandarin tart with Madeira redcurrants, charred mandarin & vanilla crémeux (pb)

Baron Bigod cheese with date & walnut cake, pickled grape & celery

CHEESEBOARD

British cheese plate

with Wookey Hole, Blue Vinney & Somerset brie, spiced plum chutney, apple, grapes & artisan crackers (v)

We recommend a glass of Taylor's Tawny 10 Years Old to complete the gala for £6.70



If you have an allergy, please talk to a team member. Dishes may not contain specific allergens, as our food is prepared in areas where cross contamination may occur. For more information please scan the QR code, (y vegetarian | (pb) plant-based.











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