

The Stables



THE STABLES

New Year's Eve Menu

Starters

Walled Garden Jerusalem artichoke soup with parsley, capers and lemon oil **(ce, g, sd, v)**

Lobster cocktail with gem lettuce, Marie-Rose sauce, Amalfi lemon and micro cress **(cr, fi,)**

Burrata with clementines, caramelised walnuts, mixed leaves and extra virgin olive oil **(d, e, g, nu, sd)**

Pressed confit duck with roasted garlic and foie gras terrine with house-made chutney and toasted sourdough **(g, sd, v)**

Mains

Roasted rack of Donald Russell British farmed lamb with green beans, potato fondant and port jus **(d)**

Seared diver-caught scallops with house-smoked haddock brandade, crisp pancetta and sauce Provençale **(sd, mo, fi)**

House-made tagliatelle with wild mushrooms, shaved parmesan, wild rocket and truffle oil **(d, g)**

Roasted lemon and thyme marinated chicken with braised celeriac, watercress and rich red wine jus **(ce, d)**

Desserts

"Jaffa cake" · Dark chocolate and orange crèmeux with mandarin jelly, chocolate sponge and blood orange sorbet **(ve)**

Lemon cheesecake · Sicilian lemon cheesecake with lemon curd and crumble **(d, e, fi, nu)**

Pear and gingerbread pebble · Spiced gingerbread parfait with gingerbread biscuit and poached pear **(d, e, g, fi)**

Cocoa passion · Passion fruit sponge with caramel and chocolate-passion fruit crèmeux **(d, e, g, fi, so)**

Mont Blanc cassis and rose · Chestnuts with rose and cassis pépin **(d, e, g, nu, so, v)**

