



THE STABLES

SAMPLE NEW YEAR'S EVE MENU

PRE-DINNER CANAPÉS

Confit wood pigeon lollipop, cherry purée, seeded crumb
Cured Gigha Halibut halibut, dill crème fraîche, yuzu pearls
Dingley Dell pork belly, sichuan pepper, spring onion
Cep mushroom faux gras, butterfly sorrel, winter black truffle (V)

STARTERS

John Ross smoked salmon millefeuille
Sea ester, Oscietra caviar, dill and lemon cream
Ethical foie gras terrine
Mulled wine jelly, macerated cherries, shallot brioche
Earl Stoneham Wagyu beef carpaccio
Wild rocket, Old Winchester croquette, charcoal oil
Hand-dived scallops and native lobster
Charred baby leeks, onion broth, pink purslane
Salt-baked heritage beetroot (V)
Crispy short pastry tartlet, smoked seeded brittle, balsamic caviar

MAIN COURSE

Hereford 41-day-aged fillet of beef
Roasted onion purée, confit heritage baby carrots, Sangiovese jus
Norfolk red chicken ballotine
Crispy prosciutto, Taylor's Port-poached figs, dauphinoise potatoes, winter truffle jus
Wild Cornish turbot
Celeriac Pommes Anna, saffron-roasted fennel, Chapel Down Chardonnay
and razor clam sauce
Yorkshire venison
Hay-smoked loin, haunch 'shepherds pie', parsnip purée, sprout leaves
Wild mushroom pithivier (V)
Porcini and hen of the woods mushrooms, wilted spinach, truffle dressing

V = Vegetarian

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PRE-DESSERT

'The countdown'

White chocolate, calamansi, popping candy

DESSERT

Raspberry and rose Champagne trifle

Pistachio crystals, vanilla crème patisserie, Ayala Brut jelly

Black forest gateau

Morello cherries, Kirsch cream, aerated chocolate

Salted caramel custard tart

Hazelnut crumble, Devonshire ice cream, gold leaf

Passion fruit posset

Coconut cream, macaron, compressed pineapple

Apple tarte tatin (VG)

Braeburn apples, olive oil tuile, tonka bean ice cream



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CHILDREN'S NEW YEAR'S EVE MENU

STARTERS

Smoked salmon

Frisée, cucumber fingers, mustard chutney

Heritage squash soup (V)

Warm farmhouse bread, toasted pumpkin seeds

Smoked duck breast

Candied beetroot, cranberry puree, potato crisps

MAIN COURSE

Chicken breast

Roasted squash, tenderstem broccoli, gravy

Pan-roasted salmon

Glazed carrot, carrot puree, tomato dressing

Roasted pumpkin risotto (V)

Porcini and hen of the woods mushrooms, wilted spinach, winter truffles

DESSERT

Chocolate fondant

Salted caramel ice cream, 64% chocolate fondant

Panettone bread and butter pudding

Mango sorbet, tropical fruit compote, coconut macaron

Knickerbocker glory

Vanilla ice cream, blueberries, raspberries, pistachios



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