



THE STABLES

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NEW YEAR'S EVE MENU

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PRE-DINNER CANAPÉS

White Cobb chicken pâté, cherry purée, Melba toast  
Smoked halibut halibut, dill crème fraîche, yuzu pearls  
Dingley Dell ham hock, orange glaze, pomegranate  
Cep mushroom 'faux gras', Madeira butter, winter black truffle (V)

STARTERS

Native lobster and Oscietra caviar  
Winter black truffle, dill emulsion, Champagne and lobster bisque cream

The Stables game terrine  
Puy lentil salad, duck fat confit, heritage baby carrots, port glaze

Scottish Wagyu beef carpaccio  
Watercress and pickled shallot salad, Old Winchester and winter truffle croquette,  
charcoal oil

Hand-dived scallops  
Heritage cauliflower, toasted hazelnuts, pink purslane

Salt-baked celeriac (V)  
Baron Bigod cheese, Granny Smith apple purée, balsamic pearls and frisee salad

MAIN COURSE

Aberdeen Angus 41-day-aged fillet of beef  
Roasted Roscoff onion purée, confit heritage baby carrots, Wagyu fat Pommes Anna,  
Sangiovese jus

White Cobb chicken supreme  
Crispy prosciutto, Taylor's-port-poached figs, purple sprouting broccoli, winter truffle jus

Cornish halibut  
Hasselback potatoes, rosemary-roasted salsify, almond and saffron sauce

Dover sole  
Cep mushrooms, hand-picked Dorset crab meat and creamed leeks, Fiano wine velouté

Wild mushroom bourguignon pithivier (V)  
Porcini and hen-of-the-woods mushrooms, Walled Garden spinach purée, vegetable jus



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### PRE-DESSERT

The Grove gin sorbet  
With gold leaf

### DESSERT

Champagne poached pear  
Zabaglione, toasted almonds

The Countdown  
Chocolate, salted caramel, peanuts

Clementine compote  
Citrus mousse, grapefruit gel

Pear and Tahitian vanilla Tatin  
Crème fraiche

Textures of chocolate  
Plant-based ganache, coconut crunch, roasted pineapple





THE STABLES

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CHILDREN'S NEW YEAR'S EVE MENU

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STARTERS

Smoked salmon

Frisee, cucumber fingers, mustard chutney

Pumpkin soup (V)

Warm farmhouse bread, toasted pumpkin seeds

Smoked duck breast

Candied beetroot, cranberry purée, potato crisps

MAIN COURSE

Chicken breast

Roasted squash, Tenderstem broccoli, gravy

Pan-roasted salmon

Glazed carrot, carrot purée, tomato dressing

Roasted pumpkin risotto (V)

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

PRE-DESSERT

Blackberry sorbet with popping candy

DESSERT

The Firework

Chocolate and salted caramel popcorn

