



THE STABLES



NEW YEAR'S EVE MENU



CANAPÉS

Exmoor caviar, potato gaufrette, crème fraîche

Hand-picked Dorset crab, yuzu gel, cucumber ribbon, tuile

Wagyu beef tartare, aged Berkswell, smoked egg yolk, pie tee

Dingley Dell ham hock press, Pommery mustard, sourdough croûte

Please note a selection of plant-based canapés are available

STARTERS

Native lobster bisque

Poached lobster, fennel, Champagne foam

Hand-dived Orkney scallops

Ibérico ham, slat baked celariac, pickled apple, lovage oil

Dry-aged beef tartare

Aged Berkswell, capers, cornichons, toasted sourdough, bone marrow butter

Seared wood pigeon

Braised Puy lentils, quince, crispy pancetta, bitter leaves, port reduction

Smoked Scottish salmon

Cold-smoked in-house, horseradish crème fraîche, keta caviar, dill oil

Roasted Jerusalem artichoke (VG)

Chestnut velouté, toasted pine nuts, pear, verjus gel, winter herbs





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MAIN COURSE

Fillet of Hereford beef, truffle pomme purée, braised ox cheek, roasted bone marrow, girolle mushrooms, Barolo jus

Roasted Norfolk mallard, duck liver parfait, heritage beetroot, blood orange, chard, sauce salmis

Whole lemon sole meunière, brown butter, lemon, capers, samphire, pommes noisette

Roasted rack of venison, celeriac gratin, braised red cabbage, juniper and sloe berry jus, pickled blackberry

Roasted cep mushroom tart (VG), truffle cream, caramelised shallot, watercress, hazelnuts, aged sherry vinegar reduction

Please note that all mains come with a selection of seasonal vegetables for the table

DESSERTS

Dark chocolate & clementine délice
Clementine gel, cocoa nib crumble, crème fraîche sorbet

Champagne & winter berry trifle
Chantilly cream, vanilla sponge, berry compote, gold leaf

Baked Tahitian vanilla cheesecake
Poached rhubarb, ginger crumb, rhubarb syrup

Warm apple & Calvados tart
Frangipane, caramelised apple, Calvados caramel, clotted cream

Pistachio & white chocolate parfait
Black cherry compote, pistachio praline, almond tuile

THE COUNTDOWN

A selection of petit fours





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CHILDREN'S NEW YEAR'S EVE MENU



STARTERS

Homemade tomato soup
Warm rosemary focaccia (V)

Classic prawn cocktail
Avocado, baby gem, Marie Rose sauce

Free-range chicken Caesar salad
Cos lettuce, Parmesan crisp, sourdough croutons, Caesar dressing

MAIN COURSE

Norfolk bronze turkey breast and leg, pigs in blankets, chestnut and sage stuffing,
roasted root vegetables, cranberry gravy

Pan-roasted Loch Duart salmon, creamed leeks, wilted spinach, lemon butter sauce

Butternut squash and sage risotto, toasted pine nuts, aged Parmesan (VG)

DESSERTS

Warm chocolate brownie, vanilla ice cream, chocolate sauce

Sticky toffee pudding, salted caramel sauce, clotted cream

Warm spiced apple crumble, oat topping, vanilla custard (VG)

