NYE Menu 2019

Nick-Thirkell

Starters

- Smoked Duck & Foie Gras Torchon, Pickled Green Apple & Sauterne Jelly
- "Egg & Soldiers": Deep Fried Cacklebean Egg, Pasture Lane Asparagus & Iberico Ham Soldiers, Black Truffle & Fresh Pea Salad
- Scorched Cornish Mackerel, Vermicelli Noodle Salad, Crispy Shallots, Peanut Sauce, yuzu
- Fresh Ricotta & Wild Garlic Gnuddi, San Marzano Tomato Sauce, Garlic Flower Tempura
- Lemon Myrtle Cured "Kinglass" Salmon, Dressed Cromer Crab, Brown Crab Mayo, Lotus Root Crisp, Finger Lime, Caviar

Main Courses

- Pressed West End Farm Pork Belly, Vietnamese Pork Spring Roll, Smoked Aubergine Sambal, Palm Hearts, Charred Baby Gem, Pork Quavers, "Sweet & Sour" Sauce
- Dexter Beef & Dorset Snails: Dexter Beef Fillet Escargots À La Bourguignonne, Smoked Bacon, Oxalis
- Roast"T" Bone Of Turbot, Soused Celeriac, Oyster Buerre Blanc, Oyster Beignet, Oyster Leaves, Oscietra Caviar
- Saddle Of Marsh Lamb, Crisp Sweetbreads, Soubise, Roast Parsnip & Redcurrant Jus, Fresh Mint
- Roast Bingley Moore Red Grouse, Crapaudine Beetroot, Chanterelles, Pickled Blackberries & Game Chips

Desserts

- Chocolate Orange: Hot Chocolate Fondant, Orange Curd, Candied Orange, Bergamot Ice Cream
- Tart Au Citron
- "Banoffee" Vanilla Cheesecake, Banana Marshmallow, Salted Chocolate Popcorn, Caramelised Banana, Dulce De Leche
- "Strawberries & Cream" Crème Brulee, Pink Pepper Biscuits, Strawberry Textures
- Lychee Panna Cotta, Coconut Meringue, Passion Fruit & Mango, Ginger Biscuit
- Pistachio Soufflé, Pistachio Ice Cream