

# NEW YEAR'S EVE MENU 2019

## Borscht.

A smooth and velvet beetroot soup with winter root vegetables, sauerkraut, fresh dill and a horseradish Crème fraiche. (V/GF on req.)

## Rabbit terrine.

A rabbit, cranberry and pistachio terrine wrapped in Pancetta. Served with Kitchen garden chutney and dressed winter leaf salad. (GF)



## Venison Wellington.

Venison fillet from a local supplier, wrapped in all butter puff pastry with herb crepe, mushroom duxelles and duck Liver pate. Carrot, swede and star anise purée, Cavlo Nero and almond dauphine potato. Port and redcurrant jus.

## Vegetable pithivier.

An all butter puff pastry pie of garlic roasted root vegetables, mushroom duxelles, spinach and goats cheese with pan fried chestnuts and toasted walnuts. Fine herb and white wine veloute. (V)



## Chocolate fondant.

A dark chocolate and tahini fondant with a soft centre. Served with a vanilla and Armagnac custard and salted caramel ice cream rolled in sesame praline. (V)

## Blue cheese.

Local oxford blue cheese served with a red wine pickled pear, white chicory and walnut. Home made walnut bread and fudges crackers. (V)

Prices also include table decoration, Christmas crackers and party poppers. There will be olives, almonds and homemade breads on the tables on arrival and Loose leaf Tregothnan tea or locally roasted Rave coffee and Ori Hellerstein handmade chocolate truffles also included in the price for afters.

**£50.00**

*St. Michael's*