



KINGSLIFF

NEW YEARS EVE THE KINGSLIFF

Amuse Bouche

Selection of homemade breads, flavoured butters & oils G,S

Starters

Trio of Arancini, mushroom & truffle, blue cheese & walnut, spiced pumpkin on a watercress pesto N,M,G,E

Rhubarb & ginger gin cured salmon, compressed cucumber, rhubarb gel, Melba toast F,G

Carpaccio of venison, topped with candied walnuts, truffle mousse N,M

Palet cleanser

Champagne sorbet, dried raspberries SO

Mains

Herb crusted rack of lamb, fondant potato, baby veg, mint jus M,G,SO

Brown shrimp & hake paupiette, potato rosti, watercress emulsion,
micro herb salad CR,M,SO

Puy lentil & aubergine stack, tomato & herb sauce N

Tarragon & chestnut ballotine of chicken, wrapped in serrano ham, charred vegetables,
celeriac puree, sage & apricot bon bon, crispy chicken skin, chicken Jus M,SO,G,E

Desserts

Panna cotta, macerated strawberries M

Rich chocolate & orange sponge, chocolate orange sauce, clotted cream ice cream, E,G,S

Pomegranate, vodka & violet granita

British cheese selection, Norfolk dapple, Bingham blue, Birod bigod,
candied walnuts, quince jel, grapes, celery and crackers G,N,M,SO,L,C

Tea, coffee & mince pies to finish

£99.95 per person