THE KENNELS

New Year's Eve Dinner Menu

Canapés

Starter

Hand rolled strozzapreti, wild mushrooms & black truffle V
gluten, milk, egg, sulphites

Salad of smoked duck, soft boiled egg, leek hearts, celery, truffle cream & hazelnuts
sulphites, egg, nuts, milk

Seared & marinated beef fillet, grilled purple sprouting broccoli, straw potatoes, anchovy & red wine
sulphites, fish, milk

Fish

Scallops en croûte, ham hock, leek & cider
mollusc, gluten, egg, milk, mustard, sulphites

Pumpkin raviolo, sage brown butter, Parmesan, pine nuts, chives V
gluten, egg, milk, nuts

Mains

Crusted venison, pumpkin purée, Madeira & green peppercorn
milk, sulphites, gluten, fish

Steamed halibut, bergamot, brown butter vinaigrette, red wine reduction
fish, milk, sulphites

Roscoff onion tart tatin, soubise, mascarpone, sautéed black cabbage, Roquefort, hazelnuts V
gluten, milk, sulphites, egg, mustard

Dessert

Savarin cheesecake, passion fruit sauce, curd, lime ice cream
egg, gluten, milk

Tiramisu, coffee syrup, bitter chocolate, pistachio praline
sulphites, gluten, egg, nuts, milk

Estate & local cheese, traditional accompaniments
milk, gluten, egg, celery, sulphites

Tea, coffee & chocolate truffles
milk

An optional 12% service charge will be added to your bill
Please note that dishes may contain nuts and other allergens and game dishes may contain shot