

New Year's Eve at The Mistle Thorn 2018

Winter Spiced Butternut Squash Soup
With Carrot Bhaji (vg/ve/gf)

Trio of Salmon; Lambton and Jackson Maldon Smoked, House Sweetcured and Smoked, Beetroot and Horseradish Cured (can be adapted for gf)

Twice Baked Crab Souffle with Shellfish Sauce

Mustard Crusted Suffolk Beef Fillet Carpaccio, Rocket, Capers and Parmesan (gf)

Binham Blue Fritters, Fresh Dates, Poached Pear, Walnuts & Chicory with Walnut Maple Dressing (vg/can be adapted for vegans)

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Daube of Venison, With Celariac Puree, Quince and Chestnuts (gf)

Maple Glazed Duck Breast, Wood Grilled Chicory, Potato Dauphinoise
& Red Wine Medlar Sauce (gf)

Seared Local Fish Fillet, With Mussels, Celeriac, Apple & Cyder Cream (gf)

Mediterranean Fish Stew with Chickpeas and Garlic Croute with Rouille
(can be adapted for gf)

Wild Mushroom Wellington, Parsnip Puree, Braised Shallots,
Roasted Salsify (ve/vg)

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Chocolate Fondant with Peanut Butter Ice Cream and Peanut Brittle Biscuit (vg)

Coconut Panna Cotta with Exotic fruit Salad, Passion Fruit Sorbet and Pineapple Crisp (vg/ve/gf)

Apple Trifle with Warm Cinnamon Doughnuts (vg)

Trio of Lemon - Lemon Tartlet, Lemon Posset, Lemon Sorbet with Lemon Tuille (vg)

Hamish Johnston's Fine Cheese, Membrillo, Pickled Walnuts and Sourdough Crackers (vg)

Early sitting from 6:00pm, last table at 7:15pm £39.95 per person

Later sitting from 8:30pm £59.95 per person includes a glass of Prosecco or a house cocktail and canapés on arrival, coffee and homemade sweet treats to follow dinner

Includes VAT at 20%

A discretionary 10% service charge will be added to the final bill