



## **The Mistle Thorn New Year's Eve Menu 2021**

### **Starters:**

Caramelised Jerusalem Artichoke Soup With Roast Pear & Walnut Granola (Can be adapted for GF)

Local Beef Carpaccio, Horseradish Cream, Roast Heritage Beets & Crispy Capers (GF)

Crab Ravioli, Hazelnut & Sage Brown Butter & Crispy Sage

Maldon Smoked Salmon Soufflé & Lemon, Chive Butter

Miso & Orange Glazed Carrots, Sesame Mayo & Dukkah

### **Mains:**

Seared Duck Breast, Crispy Duck Fat Potatoes, Braised Red Cabbage And Spiced Orange & Red Wine Sauce (GF)

Wood Grilled Venison Loin, Celeriac & Chestnut Puree, Curly Kale, Wild Mushrooms & Venison Sauce

Brodetto Di Pesce – Local Seafood & Shellfish In A Tomato & White Wine Sauce (GF)

Local Fish Fillet, Smoked Hollandaise, Dill, Caper & Fennel New Potatoes (GF)

Squash, Leek & Cheddar Wellington, Squash Puree, Hazelnut Pesto & Wilted Spinach

### **Desserts:**

Apple Trifle, Apple Jelly, Calvados & Cardamom Custard, Whipped Cream & Salted Caramel Doughnut

Lemon Curd Meringue Tartlet, Raspberry Sorbet & Freeze Dried Raspberries

Callebaut Chocolate Fondant, Espresso Ice Cream & Cocoa Nibs

Pineapple Carpaccio, Coconut Sorbet, Chilli, Lime & Mint Salsa (gf, vg)

Hamish Johnson Finest Cheeses, Sourdough Crackers & House Apple & Chilli Chutney  
(can be adapted for gf)

v - vegetarian vg - vegan gf - gluten free Early sitting from 6:00pm, last table at 7:15pm £44.95 per person Later sitting from 8:30pm £65.95 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 12.5%. A discretionary 10% service charge will be added to the final bill.

Tel: 01206 392821 [www.mistlethorn.com](http://www.mistlethorn.com)