

New Years Eve Menu 2017

Amuse Bouche

Course 1

Salt Meringue Roasted Beets

Calomandin, Brown Butter Yoghurt, Puffed Wild Rice

Devon Beef Tartar

Yuzu, Egg Yolk Confit, Sushi Rice Tuile,

Course 2

Brown Butter Gnocchi

Winesap Apple & Onion Velouté

Smoked Gouda, Onion Jam, Apple Variation

3rd Course

Berkshire Pork Belly

Chèvre Grits, Cocoa Nibs, Cherry BBQ, Micro Celery

64 Red Star Egg

Ham, Winesap Apples, Rye Berry, Smoked Cheddar, Brussels Petals, Maple

4th Course

Thistle Creek Devon Beef

Robuchon Potato Purée, Vegetable Fricassee, Sauce Bordelaise

Berkshire Pork

Larded Kale, Turnips, Brown Butter Apple Puree, Pomme Pailison, Apple Mostarda, Pork Jus

Pre Dessert

5th Course

Chocolate Ganache

Squash Custard

Mignardise