



Hawkstone Park

NEW YEAR'S EVE MENU

STARTERS

Veloute of celeriac and apple soup, toasted walnuts, crème fraiche

Salt baked trio of beetroot, goats curd, orange and white radish salad, toasted pumpkin seeds, pumpkin oil

Home cured salmon, pickled cucumber, charred lemon and rye bread

Pressing of confit duck poached pear, pickled wild mushrooms, ciabatta crisp

MAIN COURSES

Roasted fillet of beef, slow braised blade suet pudding, caramelised onion puree, truffle mash

Pan roasted rump of lamb, potato fondant, candied red cabbage, rosemary and mint jus

Pan fried sea bream, mussel, saffron and white wine broth, buttered samphire

Shallot tarte Tatin, glazed goats cheese, roasted butternut squash puree, cress salad

DESSERTS

Baked chocolate fondant, salted caramel ice cream, pistachio tulle

Glazed lemon and passionfruit tart, lemon curd and raspberry sorbet

Baked ginger cheesecake, ginger syrup, Chantilly cream

Prosecco, orange and strawberry trifle, dark chocolate shavings

CHEESE COURSE

Selection of local cheese, biscuits, fruit and chutney