

THE NORTALL

# NEW YEAR'S EVE DINNER



CANAPÉS

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MISO CUSTARD, TRUFFLE, PUMKIN CREAM

**STARTERS**

PRESSING OF CHICKEN, DUCK LIVER AND CELERIAC  
BABY LEEKS, HAZELNUT, WARM BRIOCHE

DRESSED DORSET CRAB  
CUCUMBER, LEMON, CAVIAR

ROASTED AND PICKLED GARDEN BEETROOTS  
HORSERADISH YOGURT, HAZELNUT

**MAIN COURSES**

SLOW COOKED FILLET OF SCOTCH BEEF  
CHESTNUT, CARROT, BRAISED BEEF PIE

GRILLED DOVER SOLE  
SALSIFY, ALMOND, ROMANESCO, LOBSTER

POTATO AND SEMOLINA GNOCCHI  
SALSIFY ARTICHOKE, ROASTED CELERIAC BROTH

**DESSERTS**

MILK CHOCOLATE BAR  
HAZELNUT PRALINE, SALTED CARAMEL

COCONUT CRÈME BRÛLÉE  
MANGO, LIME, YUZU SORBET

SELECTION OF SEASONAL BRITISH CHEESES  
GRAPES, CRACKERS, CELERY

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TEA & COFFEE