

New Years Eve Menu

AT THE THREE TUNS INN

£80 PER HEAD - PROSECCO ON ARRIVAL

CHEFS CHOICE OF CANAPÉS ON ARRIVAL

AMUSE-BOUCHE

SCALLOPS KILPATRICK (GF)

CHICKEN LIVER PARFAIT (GFA) - CHUTNEY, CROUTES AND SALAD

WILD MUSHROOM RISOTTO (VEA/VG) - PARMESAN CRISP

SALMON CEVICHE (GF) - KETA, ROCKET

SURF 'N' TURF (GF) - FILLET OF BEEF, LOBSTER, DAUPHINOISE POTATOES, PURPLE SPROUTING BROCOLLI, LOBSTER SAUCE.

WHOLE DOVER SOLE (GF) - ROASTED DOVER SOLE, POTATO PAVE, SAUTÉED GREENS AND SAMPHIRE, CRAYFISH BEURRE BLANC.

DUO OF CHICKEN (GF) - PAN FRIED CHICKEN BREAST, CHICKEN BALLONTINE STUFFED WITH WILD MUSHROOMS, FONDANT POTATOES, CARROTS, KALE, MEDEIRA JUS.

BEETROOT WELLINGTON (VE) - BEETROOT AND TOFU WELLINGTON, TEXTURES OF BEETROOT, SPINACHE, LENTILS, MOJO SAUCE.

PALLETTE CLEANSER - KIA ROYALE SORBET

CHOCOLATE TART - BERRIES, RASPBERRY SORBET

PROSECCO TRIFLE (GFA/VEA)

WINTER FRUIT PARFAIT (GFA/VEA) - BERRIES, TUILLE

ARTISAN CHEESEBOARD - CHUTNEY, BISCUITS AND PORT

COFFEE AND PETIT FOURS

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NAME:

SCALLOPS KILPATRICK

CHICKEN PARFAIT

MUSHROOM RISOTTO

SALMON CEVICHE

SURF 'N' TURF

WHOLE DOVER SOLE

DUO OF CHICKEN

MUSHROOM WELLINGTON

CHOCOLATE TART

PROSECCO TRIFLE

WINTER FRUIT PARFAIT

ARTISAN CHEESEBOARD

PLEASE SPEAK TO A MEMBER OF STAFF ABOUT
ALLERGIES AND DIETRY REQUIREMENTS