

Restaurant 43 – New Years Eve Menu

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Starters

Chefs homemade broccoli & stilton soup served with crusty bread and homemade whipped salted butter **(V)**

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Saint Maure de Touraine goats cheese served with a beetroot, apple & hazelnut salad, hazelnut dressing and parmesan cookie **(V)**

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Barbecued fillet of South Coast mackerel, horseradish Crème Fraîche, beetroot relish and watercress & apple salad

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Whipped chicken liver parfait with grilled sourdough, mango, apricot & coriander chutney and a pickled shallot salad

Main Courses

Slow-roasted pork loin, crispy crackling, sage & thyme dauphinoise, roasted root vegetables, buttered cabbage and an apple & mustard jus

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Pan-fried fillet of wild sea bass, herb-dressed crushed new potatoes, orange, tomato, fennel, watercress & dill salad and sauce vierge

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Oven-roasted breast of Suffolk free-range chicken, sage & thyme dauphinoise, roasted winter vegetables, chestnut & bacon Savoy cabbage and thyme jus

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Wild mushroom, chestnut & stilton fritters, roasted butternut, butternut puree, creamed spinach and pesto dressing **(V)**

Desserts

Peanut butter mousse with chocolate ice cream, banoffee, textures of banana and sticky cream

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Frozen apple parfait, mini toffee apple, apple sponge, Calvados apple compote and puree, custard, fresh apple and a salted caramel & butterscotch ice cream

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Trio of homemade sorbets & ice creams

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Great British cheese board served with chutney, apple, celery, grapes, rosemary honey, salted butter and crackers

- Champagne Toast At Midnight -