



THE STABLES

NEW YEAR'S EVE MENU

PRE-DINNER CANAPÉS

White Cobb chicken pâté, cherry purée, Melba toast
Smoked halibut halibut, dill crème fraîche, yuzu pearls
Dingley Dell ham hock, orange glaze, pomegranate
Cep mushroom 'faux gras', Madeira butter, winter black truffle (V)

STARTERS

Native lobster and Oscietra caviar
Winter black truffle, dill emulsion, Champagne and lobster bisque cream

The Stables game terrine
Puy lentil salad, duck fat confit, heritage baby carrots, port glaze

Scottish Wagyu beef carpaccio
Watercress and pickled shallot salad, Old Winchester and winter truffle croquette,
charcoal oil

Hand-dived scallops
Heritage cauliflower, toasted hazelnuts, pink purslane

Salt-baked celeriac (V)
Baron Bigod cheese, Granny Smith apple purée, balsamic pearls and frisee salad

MAIN COURSE

Aberdeen Angus 41-day-aged fillet of beef
Roasted Roscoff onion purée, confit heritage baby carrots, Wagyu fat Pommes Anna,
Sangiovese jus

White Cobb chicken supreme
Crispy prosciutto, Taylor's-port-poached figs, purple sprouting broccoli, winter truffle jus

Cornish halibut
Hasselback potatoes, rosemary-roasted salsify, almond and saffron sauce

Dover sole
Cep mushrooms, hand-picked Dorset crab meat and creamed leeks, Fiano wine velouté

Wild mushroom bourguignon pithivier (V)
Porcini and hen-of-the-woods mushrooms, Walled Garden spinach purée, vegetable jus



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PRE-DESSERT

The Grove gin sorbet
With gold leaf

DESSERT

Champagne poached pear
Zabaglione, toasted almonds

The Countdown
Chocolate, salted caramel, peanuts

Clementine compote
Citrus mousse, grapefruit gel

Pear and Tahitian vanilla Tatin
Crème fraiche

Textures of chocolate
Plant-based ganache, coconut crunch, roasted pineapple





THE STABLES

CHILDREN'S NEW YEAR'S EVE MENU

STARTERS

Smoked salmon

Frisee, cucumber fingers, mustard chutney

Pumpkin soup (V)

Warm farmhouse bread, toasted pumpkin seeds

Smoked duck breast

Candied beetroot, cranberry purée, potato crisps

MAIN COURSE

Chicken breast

Roasted squash, Tenderstem broccoli, gravy

Pan-roasted salmon

Glazed carrot, carrot purée, tomato dressing

Roasted pumpkin risotto (V)

Porcini and hen-of-the-woods mushrooms, wilted spinach, winter truffles

PRE-DESSERT

Blackberry sorbet with popping candy

DESSERT

The Firework

Chocolate and salted caramel popcorn

