

The Old White Beare

Norwood Green

New Years Eve Dinner 2017

Luxury Four Course Meal with Prosecco on Arrival

£65 per person

Starters

Wild Mushroom & Sage Soup with White Truffle Oil V

Lobster Ravioli with Shellfish Bisque, Queen Scallops, Broad Beans & Preserved Lemon

Confit Duck Leg, Black Pudding, Pig Ear & Hazelnut Salad with Pickled Beetroot Puree

Crisp Fried Buffalo Mozzarella, Confit Tomato & basil Salad, Smoked Olive Tapenade & Basil Oil V

Main Course

40 Day Aged 'Waterford Farm' Cote De Bouf, Fondant Potato, Game Chips, Fine Green Beans in Bacon & Madeira Jus

Slow Cooked Yorkshire Pork Belly, Black Pudding Croquette, Crisp Crackling, Grilled Poached Pear, Smoked Mash & Roasting Gravy

Pot Roast Corn Fed Chicken Breast, Sweet Potato & Nutmeg Puree, Confit Salsify, Wild Mushrooms & Cep Veloute

Roast Monkfish with Fish Broth of Lobster, Clams, Tomatoes, Herbs & Baby Vegetables with Tempura Monkfish Cheeks

Wood Mushroom, Artichoke & Spinach Pithivier with Porcini Cream Sauce & Artichoke Crisps V

Desserts

Dark Chocolate & Black Cherry Fondant, Raspberry Jelly, Cassis Sorbet

Baileys Crème Brule, Pistachio Biscotti & Red-Currants

Hazelnut & Toffee Semi-Freddo, Salted Caramel Popcorn & Chocolate Powder

7 British Cheeses Board, Poached Pear, Celery, Grapes & Crackers

Tea & Coffee with Mint Chocolates

£10 deposit per person required at time of booking and Pre Order 1 week prior.