



## New Years Eve Menu

### Starters

Hot smoked salmon, green beans, lamb's leaf & pumpkin seed pesto

Confit duck rillettes, sour cherries, sourdough toast

Blackened hispi cabbage, kim chi, oat creme fraiche, chilli oil vg

Burrata, dried tomatoes, olive crumb, basil, flatbread v

### Mains

Whole grilled sea bass stuffed with fennel & seaweed butter

Ribeye steak, chop house butter, pink fur potatoes, tenderstem broccoli

Chickpea, butterbean & squash tagine, crispy curly kale, creamed coconut vg

Lamb chops, tomato, aubergine, tahini yogurt, green harissa

### Dessert

Hot chocolate pudding, vanilla ice cream, chocolate sauce v

Grilled banana, miso ice cream & peanut brittle v

Selection of cheese, oat cakes & chutney v

**3 Courses £50 with a glass of sparkling wine**



*Please inform staff of any allergies or intolerances, full allergen information is also available*

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