

24

CHAPEL
STREET

New Years Eve At Your NeighbourhoodBistro

AMUSE BOUCHE

WARM LAGOM SOURDOUGH

Pesto Butter

CELERIAC VELOUTE

Truffle - Chive Oil

STARTERS

SCALLOP & CRISPY PORK BELLY

Hand-Dived Scallop - Cauliflower Purée, Apple Cider Reduction

ROASTED BEETROOT & WHIPPED GOATS CURD (V)

Pickled Golden Beetroot - Candied Walnut - Blood Orange

CHICKEN & FOIE GRAS PARFAIT

Pear Chutney - Toasted Brioche - Madeira Jelly

MAINS

PAN ROASTED HAKE FILLET

Champagne Velouté - Creamed Leek - Salmon Pearls - Sea Herbs

ROAST LAMB RUMP

Smoked Beetroot - Salsify - Buttered Kale - Blackcurrant Jus

PAN ROASTED CHICKEN SUPREME

WildMushroomFricassée-ConfitLegCroquette-TarragonCream

SALT BAKED CELERIAC (VE)

Chestnut Purée - Kale - Pickled Shallots - Hazelnut Dressing

DESSERTS

DARK CHOCOLATE CREMEUX

Amaretto Gel - Honeycomb - Cherry Sorbet

CLEMENTINE CREME BRULEE

Vanilla & Almond Shortbread - Marmalade

CARAMELISED APPLE TARTE TATIN (FOR TWO)

Calvados Ice Cream - Cinnamon Caramel

OPTIONAL CHEESE COURSE £10pp

Cheeses - Chutney - Artisan Crackers - Salted Butter

Celebration Menu £75 pp

PLEASE MAKE OUR STAFF AWARE OF ANY ALLERGIES ALL ALLERGENS PROVIDED ON REQUEST)

