

Fletchers

RESTAURANT

New Year's Eve Menu



AMUSE BOUCHE

Jerusalem artichoke velouté, crushed hazelnuts, truffle oil

~

STARTERS

Roasted Scallops

Cauliflower purée, pickled florets, pancetta, curry oil

Red Legged Partridge

Celeriac, salted peanuts, crispy shallots, smoked garlic cream

Heritage Beetroot

Pickled, baked and raw, pine nuts, caramelised ragstone

~

MAINS

Fillet of Beef Wellington

Roasted roots, truffle pomme purée, red wine jus

North Atlantic Stonebass

Yukon Gold and parmesan purée, charred lettuce, crispy chicken wing

Roasted Celeriac

Spelt risotto, hen of the woods, warm Tunworth cream

~

PRE - DESSERTS

Yoghurt Ice Cream

Clementine jelly, gingerbread espuma and crisp

~

DESSERTS

Glazed Vanilla Cake

Vanilla crèmeux, sponge and crème brûlée, crunchy white chocolate, crème chantilly

Layered Dark Chocolate Pavé

Valrhona Manjari chocolate crèmeux, passionfruit ganache, crème fraiche ice cream

Selection of Artisan Cheese

Served with quince, chutney and oat biscuits