



NEW YEARS EVE 2018

6 COURSE TASTING EXPERIENCE

£65 PER PERSON

GLASS OF PROSECCO ON ARRIVAL

SMOKED DUCK

Home smoked duck breast with sloe jam, celeriac puree and oat crumble

GLAZED PORK BELLY AND CLAMS

Glazed pork belly with razor clam, bacon crumb, black garlic and tomato

KING SCALLOP AND CHORIZO

Seared king scallop, chorizo tortellini, shellfish aioli and sorrel

STONE BASS WITH CHAMPAGNE SAUCE

Pan roast stone bass with crispy mussels, cucumber, sea purslane, potato gratin and champagne sauce

or

42 DAY DRY AGED SIRLOIN STEAK

Chargrilled dry aged sirloin steak with burnt onion, horseradish leeks, pickled carrots, potato gratin and port and thyme jus

EGGNOG ICE CREAM LOLLY

Mini boozy ice lolly with grated nutmeg

DARK CHOCOLATE FONDANT

Goey chocolate fondant with candied hazelnuts, salted caramel and vanilla cream

A GLASS OF BUBBLY TO TOAST IN THE NEW YEAR AND A DISCO UNTIL LATE
ARRIVALS FROM 7PM, FOR DINNER AT 8PM

TO BOOK OR ENQUIRE ABOUT YOUR NEW YEAR CELEBRATION EMAIL HELLO@FINKLEANDGREEN.CO.UK OR CALL
01642 988450



NEW YEARS EVE 2018

6 COURSE VEGETARIAN TASTING EXPERIENCE

£65 PER PERSON

GLASS OF PROSECCO ON ARRIVAL

SMOKED GOATS CHEESE

Crispy smoked goats cheese with sloe jam, celeriac puree and oat crumble

CHAMPAGNE RISOTTO

Champagne risotto with pickled girolle mushrooms, shaved parmesan and black garlic

BLUE CHEESE AND SPINACH SOUFFLE

Twice baked stilton and spinach soufflé with stilton cream sauce and linseed cracker

BEETROOT AND JERUSALEM ARTICHOKE PITHIVIER

Celeriac and beetroot pithivier with burnt onion, horseradish leeks, pickled carrots, potato gratin and port and thyme jus

EGGNOG ICE CREAM LOLLY

Mini boozy ice lolly with grated nutmeg

DARK CHOCOLATE FONDANT

Goey chocolate fondant with candied hazelnuts, salted caramel and vanilla cream

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