

# the kings head freehouse

01728 668 871

## New Year's Eve

**£65.99 per person. Please pre-order before 24<sup>th</sup> December 2018**

### Canapes

Maple cured ham hock fritter with piccalilli.

Smoked salmon en-croute, whipped horseradish cream and caviar.

Asian vegetable spring roll with chilli jam.

### Starters

Slow cooked pork belly, seared scallops, burnt apple puree, compressed apple, red sorrel, apple cyder syrup and crackling.

Seared peppered venison loin, smoked duck bon bon, black pudding, confit cherry tomatoes, Jerusalem artichoke crisp, cranberry and port jus.

Burrata bruschetta, edamame beans, sugar snap peas, radish, mint and chilli.

### Amuse bouche

Jerusalem artichoke velouté, truffle foam and truffle shavings.

### Mains

Pan fried fillet steak, half lobster, beef dripping triple cooked chips, garlic king oyster mushroom, café de Paris butter and a watercress salad.

Pan fried halibut, sautéed jersey royal potatoes, buttered cavolo Nero, oxtail tortellini, champagne and orange beurre blanc.

Vietnamese sweet and sour broth, honey and soy glazed tofu, udon noodles, oriental vegetables, tempura shitake mushroom, crispy wonton and a panko breaded poached egg.

### Palate cleanser

Watermelon mojito granita

### Desserts

#### Assiette of puddings between two

Zesty lemon tart, fresh raspberries, meringue, Chantilly cream and lemon balm.

Hazelnut and chocolate brownie, chocolate sauce, honeycomb, salted caramel ice cream and hazelnut dust.

Rose water pannacotta, fresh pomegranate and blueberries, candied violets in molasses.

Cheese board selection served with port.

Coffee and tea served with Turkish delight petit fours.