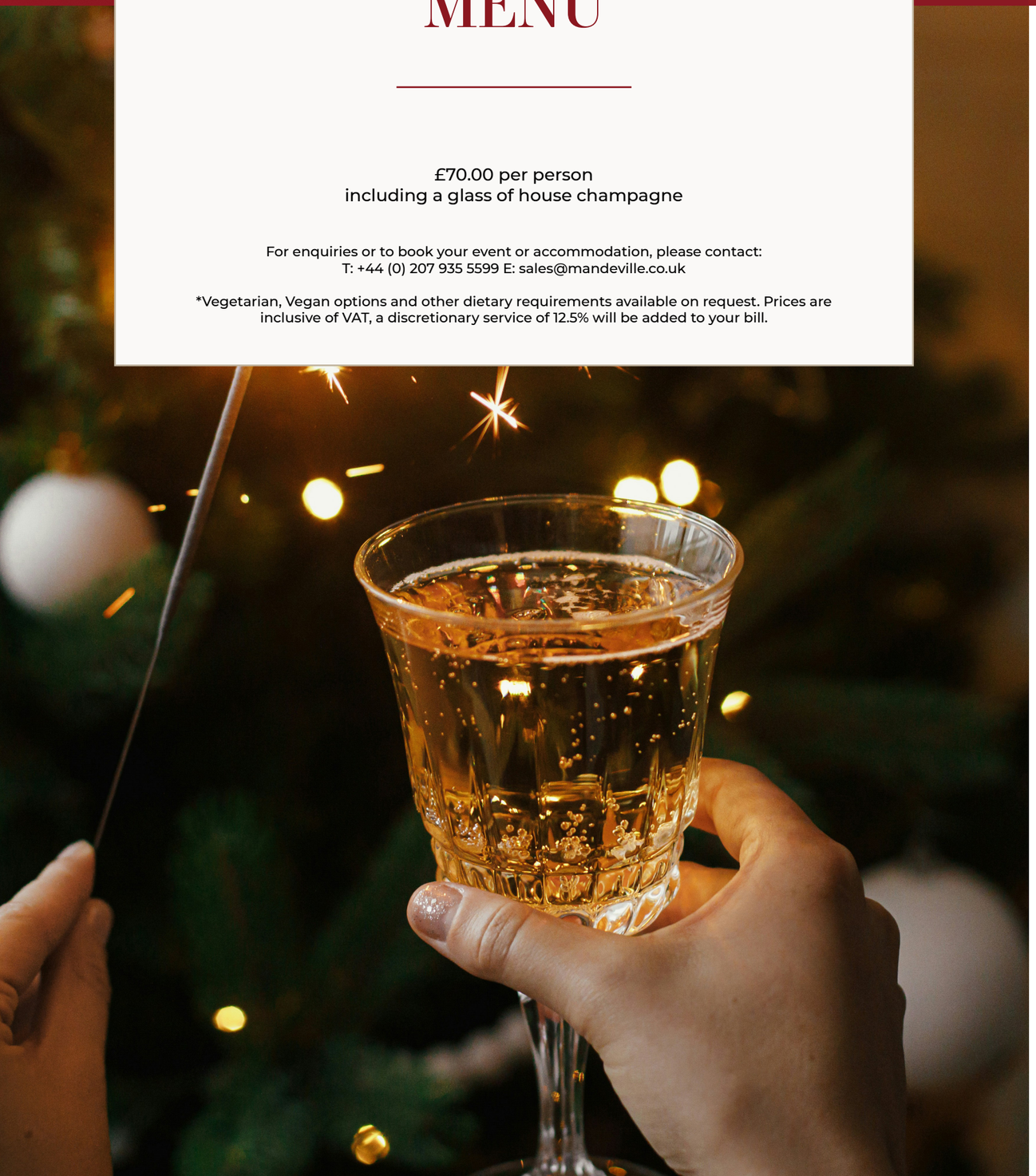
NEW YEARS EVE MENU



£70.00 per person
including a glass of house champagne

For enquiries or to book your event or accommodation, please contact:
T: +44 (0) 207 935 5599 E: sales@mandeville.co.uk

*Vegetarian, Vegan options and other dietary requirements available on request. Prices are inclusive of VAT, a discretionary service of 12.5% will be added to your bill.

STARTERS

Haricot bean and Jerusalem artichoke chowder (GF, DF, VG)

Home-cured horseradish, lime, dill and coriander-marinated salmon (GF, DF)
With cucumber spaghetti

Seared scallops (GF)
Saffron risotto, blood orange segment and citrus vinaigrette

Little and Cull chicken liver and brandy parfait
Quince jelly, red pepper jam and sourdough croûte

Black figs and herbed Goat's cheese salad (GF)
Orange segment and pomegranate vinaigrette

MAIN COURSE

Roast beef fillet steak (GF)
Saffron mash, banana shallots, confit wild mushroom, asparagus and merlot jus

Grilled halibut (GF, DF)
On a bed of ratatouille, bouillabaisse broth, aioli and pan-fried prawns

Orange and honey-glazed duck breast (GF, DF)
Sweet potato nage, candy beetroot, kumquat, purple sprouting broccoli and Grand Marnier sauce

Mushroom stroganoff (GF)
With wild rice, sour cream and cocktail gherkins

DESSERT

Butterscotch and chocolate cheesecake
Toffee sauce and chocolate pearls

Honey-roast figs and almond tart
With raspberry sorbet

Trio of chocolate torte
Crumbled meringue and chocolate shards

Selection of British cheese
With figs, pear chutney and crackers