

NEW YEARS EVE

BRAMLEYS

MENU

SELECTION OF CANAPES

AMUSHE-BOUCHE

TRUFFLE RAREBIT ON TOASTED SOURDOUGH (G) (D)

STARTERS

VENISON & BLACK SESAME SEED TERRINE

Serrano & red onion gel

SPICED PARSNIP, CARROT VELOUTÉ (VG)

Harissa oil & crispy root vegetables

OCTOPUS TERRINE (N)

White almond gazpacho, fennel & caviar

SLOW COOKED HERITAGE CARROT (VG)

*Lemon oil, roasted yeast flakes,
dill & sesame*

TO FOLLOW

APPLE & MELON GRANITA (VG)

MAINS

TRIO OF DUCK (G) (D)

*Pan fried duck breast, duck parfait, duck leg
croquette, carrot & blackberries*

DERBYSHIRE BEEF WELLINGTON (G)

*Mashed potato, beef jus, caramelised onion purée
& roasted carrot*

HALIBUT (MO) (D)

*Mussels, samphire, passion fruit pearls
& beurre blanc*

PUMPKIN & SAGE TORTELLINI (VG) (G)

*Pickled apple, vegan parmesan, crispy sage
& pumpkin velouté*

DESSERTS

THE BRAMLEY APPLE (D)

Vanilla, sour apple & white chocolate

DARK CHOCOLATE DELICE (G) (D)

Vanilla crème & raspberry sorbet

BANANA CHEESECAKE (VG) (G)

Vegan rum ice cream

LOCAL CHEESE & QUINCE (G) (D)

*With a selection of wafers & preserves
+£3 supplement*