

T H E M U L B E R R Y

NEW YEAR'S EVE DINNER

Butternut Squash

Pine nuts, Perl Las cheese risotto, apple powder (V,D,SD,N)

Pressed Duck Foie Gras

Rhubarb, pistachios (SD,G,D,E,N)

Sea Bass

Smoked bacon, celeriac purée, baby gem, peas,
lobster dressing (F,Cr,SD,D,C)

Slow Cooked Brecon Venison

Salsify, carrot purée, quince, chestnut brittle (SD,D,N,C)

Cardamom Yoghurt

Mango, lime, coconut (V,D,N)

Chocolate Orange Tart

Vanilla ice, spiced pineapple (V,D,E,G,S,SD)

Please advise us of any food allergies.

Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

(V) Vegetarian, (G) Contains gluten, (D) Contains dairy/milk, (N) Contains nuts, (P) Contains peanuts, (E) Contains egg, (F) Contains fish, (Cr) Contains crustaceans, (M) Contains molluscs, (S) Contains soya, (C) Contains celery, (Mu) Contains mustard, (Se) Contains sesame seeds, (SD) Contains sulphur dioxide, (L) Contains lupin.