



SOUTH PLACE CHOP HOUSE

NEW YEARS EVE 2017



3 COURSES £75

AMUSE-BOUCHE

CHESTNUT ARANCINI & WINTER TRUFFLE MAYONNAISE

STARTERS

BUTTERNUT SQUASH SOUP
SMOKED BACON, SAGE

GOOSENARGH CHICKEN & HAM HOCK TERRINE
BURNT APPLE PUREE, SOURDOUGH TOAST

SALT BAKED HERITAGE BEETROOTS
GOATS CURD, QUINCE, WINTER LEAVES (V)

CRAB CAKE
DEVILLED BROWN CRAB MAYONNAISE, PICKLED CUCUMBER

MAINS

ROAST NORFOLK TURKEY
ORANGE & CRANBERRY STUFFING, PIGS IN BLANKETS, HONEY ROAST PARSNIPS

SLOW COOKED OX CHEEK "BOURGUIGNON"
CREAMED POTATO, RED WINE

GLAZED TRUFFLED MACARONI
MONTGOMERY CHEDDAR, PUMPKIN, CHESTNUT (V)

JOSPER GRILLED CORNISH MONKFISH
SAVOY CABBAGE, LENTILS

DESSERTS

STEAMED ORANGE & TREACLE SPONGE
CHOCOLATE ICE CREAM

WARM CHOCOLATE CAKE
VANILLA ICE-CREAM

GLAZED BREAD & BUTTER PUDDING
CUSTARD, NUTMEG, CINNAMON

ENGLISH STILTON, PORT POACHED PEARS
HOUSE MADE OATCAKES, PICKLED WALNUTS

Prices include VAT at 20%

*A discretionary 12.5% service charge will be added to your bill
please inform your waiter for any allergies or dietary requirements*

Phone: +44 (0)20 3215 1270

Email: chophouse@southplacehotel.com