

# **SOUTH PLACE CHOP HOUSE**



## **NEW YEAR'S EVE MENU 3 COURSES £75**

GLASS OF NYETIMBER &  
WARM MONTGOMERY CHEDDAR PUFFS

### **TO START**

JERUSALEM ARTICHOKE SOUP, APPLE, WALNUT OIL  
ROAST BEEF CARPACCIO,  
TRUFFLE CREAM, BABY ARTICHOKEs, MUSTARD CRESS  
DORSET CRAB CAKE,  
DEVILLED BROWN CRAB MAYONNAISE, PRESERVED CUCUMBER  
LOCH DUART BEETROOT CURED SALMON,  
BLOOD ORANGE, HORSERADISH, WINTER LEAVES (V)

### **MAIN COURSE**

GOOSENARGH CORN FED CHICKEN BREAST,  
ROOT VEGETABLE TART FINE, GLAZED CARROTS, RED WINE SAUCE  
ROASTED FILLET OF HALIBUT,  
CHARLOTTE POTATO, COCKLES, SAMPHIRE, LEMON BUTTER SAUCE  
BEEF WELLINGTON, TRUFFLE CREAMED POTATO,  
MARROW BONE & SHALLOT SAUCE  
BAKED PUMPKIN TART, GOATS CURD, SOFT HERB SALAD (V)

### **DESSERT**

WARM CHOCOLATE TART, VANILLA ICE CREAM  
PRALINE MOUSSE, POACHED WILLIAM PEAR, SPICED SHORTBREAD  
BLOOD ORANGE CHEESECAKE  
SELECTION OF BRITISH CHEESES, SEASONAL CHUTNEY, OATCAKES

*Prices include VAT at 20%. A discretionary 12.5% charge will be added to your bill  
We are happy to provide information pertaining to allergens & intolerances upon request*