

SOUTH PLACE CHOP HOUSE



New Year's Eve Menu 2020
Three-course menu - £75 per person

Selection of canapés and a glass of Nyetimber

Starters

Ironbark pumpkin soup, crispy sage (Vg)
Spiced tuna tartare, crème fraîche, spring onion, sesame
Goosnargh duck & confit potato terrine, quince chutney, brioche
Cornish lobster cocktail, Marie-rose, Granny Smith apple, grapefruit

Main Course

Honey glazed duck breast, crisp potato terrine, parsnip purée, mulled wine sauce
Roasted fillets of John Dory, Charlotte potato, mussels, coastal herbs, parsley sauce
Beef Wellington, ox cheek creamed potato, red wine & shallot sauce
Vegan "Field roast", kale, pumpkin seeds, wild mushroom sauce (Vg)

Dessert

Salted chocolate ganache, hazelnut ice cream
Poached William pear and almond tart, vanilla ice cream
Clementine cheesecake, candied orange ice cream
Selection of British cheeses, seasonal chutney, oatcakes

Champagne bonbons

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