

# **New Year's Eve at The Blue Mallard**

## **Prosecco on arrival**

### **Amuse bouche...**

Tomato and lobster essence

### **To start...**

#### **Chicken liver and port parfait**

Baby brioche, baby leaves. Red onion marmalade

#### **Scallop ravioli**

Mussel, chorizo and saffron cream

#### **Celeriac hash brown**

Beetroot ketchup, baby beetroot salad

#### **Pancetta, baby onion and thyme risotto**

Crispy chicken leg

### **To follow...**

#### **Pan roast Tournedo of beef, pressing of beef skirt**

Dauphinoise potato, buttered kale, mushroom purée, red wine jus

#### **Roast breast of duck**

Herb mashed potato, braised red cabbage, carrot purée, cranberry and thyme jus

#### **Poached smoked cod loin**

Crushed potatoes, baby vegetables, brown shrimp and chive emulsion

#### **Open lasagne of sweet potato, baby onion, goats cheese and walnut**

Rocket and Parmesan, sage oil

### **Something sweet...**

#### **Assiette of desserts;**

Sticky toffee won tons, butterscotch sauce

Chocolate and orange brownie

Vanilla panna cotta, crushed frozen blackberries compressed with sloe gin

**Or**

#### **Selection of British cheeses**

Chutney and biscuits

£55 per person - £20 deposit per person required when booking

Serving 5-8pm

Live entertainment & DJ