



TUDOR
FARMHOUSE

NEW YEAR'S EVE DINNER 2019

SEVEN COURSE TASTING MENU

£90 PER PERSON

MATCHED FLIGHT OF WINES

£40 PER PERSON

Jerusalem artichoke, burrata, wild mushrooms

Smoked eel, tomato consommé, pancetta

Pig's cheek, celeriac purée, pickled shallots, crispy onions, pork jus

Roast cod, mussels, mouclade, turmeric potatoes

Beef fillet, ox cheek raviolo, spinach purée

Frozen white chocolate mousse, seasonal berries, meringue

Walnut cake, blue cheese, port chutney

Coffee or tea and homemade petits fours

FLIGHT OF WINES

A 70ml serving of wine has been selected to accompany each dish. The wine recommendations have been selected on the basis of their origin, characteristics and compatibility with the dishes.

A full list of allergens is available on request. Please let us know if you have any allergies or dietary requirements. All our fish is line caught and in keeping with sustainable fishing guidelines. We have checked with our suppliers and as far as we can tell we serve no genetically modified foods. Meat is cooked medium-rare unless otherwise requested. Service charge is not included.