

**Mapperley**  
**New Years Eve 2018**

**STARTERS**

**PRESSED TERRINE OF SMOKED  
HADDOCK & SEA TROUT**  
WITH LEMON GEL AND SWEET & SOUR BEETROOT

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**HAGGIS, TATTIES & NEEPS**

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**ROAST BUTTERNUT SQUASH SOUP**  
GOAT'S CHEESE AND TOASTED HAZELNUTS

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**GRILLED ASPARAGUS**  
CRISPY DUCK EGG, BÉARNAISE SAUCE



**MAINS**

**THREE BIRD ROAST**

PHEASANT, PARTRIDGE AND PIGEON WRAPPED IN  
PARMA HAM, CREAMED SPROUTS, ROOT VEGETABLES,  
FONDANT POTATO, SHERRY JUS

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**BUTTER-ROAST COD LOIN,**  
CAULIFLOWER CHEESE BAKED POTATO, GRIBICHE

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**PANCETTA WRAPPED FILLET OF PORK,**  
CELERIAC DAUPHINOISE, CARROT,  
BEETROOT, DIANE SAUCE

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**ROOT VEGETABLE WELLINGTON,**  
CELERIAC PUREE, FINE BEANS, GRAIN  
MUSTARD CREAM SAUCE



**DESSERTS**

**TRIO OF COPPER DESSERTS**

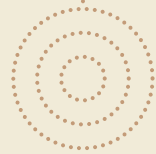
ICED DRAMBUIE PARFAIT WITH HAZELNUT BRITTLE,  
WHITE CHOCOLATE CHEESECAKE WITH MINT JEL,  
ST CLEMENTS TART WITH RASPBERRY SYRUP

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**LOCAL CHEESE & BISCUITS**

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**COFFEE & PETITS FOURS**



**3 Courses £50pp**

