

THE  
HORSESHOES

MONDAY, 31ST DECEMBER 2018 | 9PM

NEW YEAR'S EVE TASTING MENU

£69 PER PERSON | £59 PER PERSON (WINE PAIRING)

BUTTERNUT SQUASH VELOUTÉ,  
*lobster beignet, sorrel & sage oil*

*Delamotte Brut NV - Fabulous Grand Cru Champagne from the celebrated House of Salon.*

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SCOTTISH SCALLOPS, CRAB RAVIOLI,  
*artichoke cream sauce infused with brandy & lime*

*Ladoix Premier Cru - "Les Gréchons", Grand Vin de Château Pommard 2001*

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BRESAOLA CRISPS, GOAT'S CHEESE MOUSSE,  
*beetroot & raspberry purée, pain d'épice, balsamic dressing*

*Pazo la Maza Albarino Adegas Galegas DO Rias Baixas*

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GRILLED TURBOT,  
*tempura langoustines, poached leeks, lobster cream sauce, sweetcorn purée*

*Puligny-Montrachet "Les Meix", Olivier Leflaive 2011/12*

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BRAISED OXTAIL, RUMP OF DERBYSHIRE LAMB, CONFIT BELLY OF PACKINGTON PORK,  
*red onion & Szechuan pepper compote, black treacle carrot purée,  
confit potatoes, beetroot glaze, crispy black cabbage*

*Châteauneuf-Du-Pape, Grande Réserve, Château Beauchêne 2013*

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DARK CHOCOLATE TART,  
*caramel sauce, banana bread, salted caramel ice cream*

*PX San Emilio Pedro Ximenez*

*All our main courses are served with a selection of vegetables & roast potatoes.*

Nuts, allergies and dietary requirements: We regret we cannot guarantee any of our food is totally nut free. Some of our dishes contain nuts and other dishes may contain nuts or nut traces. If you have any allergies or special dietary requirements please consult a member of staff and ask to see our recipe book detailing all the ingredients we use in our dishes. If you are in any doubt, please select another dish from our menu.