

THE RUPERT BROOKE - NEW YEARS EVE

AN EVENING OF EXQUISITE FOOD, DANCING, DRINKING & ENTERTAINMENT

3 Courses - £90

Glass of Champagne & an Oyster, served on arrival,
£12.50 supplement per person

STARTERS

Pan Fried Scallops, Lemon Gel, Oyster Leaf, Caviar & Coral Tuile

Steak Tartare with Traditional Garnish

Wild Mushroom Fricassee (vg*)

Confit Chicken, Sundried Tomato Terrine with Sweetcorn Puree & Crispy Chicken Skin

MAINS

Poached Halibut, Octopus, Salmon & Caper Fishcake, Pea Puree, & Sea Veg

Medallion of Beef Fillet, Beef Cheek Croquette, Artichoke with Red Wine Jus

Butternut Squash & Celeriac Tarte Tartin with Carrot Puree and Roasted Root
Vegetable Crisps (vg)

Chicken, Leek & Smoked Applewood Pithivier with Marquis Potato

DESSERTS

Potted Stilton, Fruit Crackers with Apple & Fig Chutney

Dark Chocolate Torte, White Chocolate Sauce, Raspberry Sorbet & Pistachio Nougat

Spiced Berry Pavlova with Prosecco Sorbet (vg)

Savarin Sponge soaked in Clementine Liqueur with Cranberries & Winter
Cinnamon Ice Cream

*can be vegan

Black tie encouraged, but optional

**During dinner swing singer, Mickey Fordola will entertain you.
Following dinner, DJ & Dancing to ring-in the New Year**

A £20 deposit per person required at time of booking

**Optional 12.5% service charge
added on the evening**

**VAT inc. at the standard
rate**