

New Years Eve Menu 2019

£99.95 for 3 courses

Starters

Roast Pumpkin & Coconut Soup

served with warm crusty sourdough bread & salted butter. (v) GF

Braised Beef Short Rib

Slow cooked beef short rib served with shallot puree, bacon & shallot crumb, braised carrot & port jus. GF

Scallops & Pancetta

Scallops wrapped in thin sliced pancetta served with celeriac puree, roast butternut squash & port reduction

Beetroot Cured Salmon

Served with pickled beetroot, salmon pate, root vegetable salad & lemon rye bread. GF

Mains

Turbot Fillet

Pan fried Turbot fillet served with peas, fresh mint, new potatoes & warm tartar veloute

Gressingham Duck Breast

sous vide duck breast served pink with sweet potato fondant, purple sprouting broccoli, jerusalem artichoke puree & Madeira jus. GF

9oz Grass Fed Fillet Steak

(served pink or well done)

Tender fillet steak cooked sous vide served with truffle & parmesan thick cut chips, grilled mushroom, roast plum tomato and a rich brandy & peppercorn sauce. GF

Homemade Potato Gnocchi

served with sauted wild mushrooms, baby spinach, butternut squash, truffle oil & parmesan. (v)

Desserts

British Cheese Board

Served with grapes, crackers, celery & chutney.

Warm Chocolate Fondant

Served with raspberry sorbet.

Classic Lemon Tart

Served with clotted cream ice cream

Strawberry & Vanilla Cheesecake

Served with strawberry ice cream.

Please send your pre-orders to office@shepherdanddogessex.com

Call 01708 377717 to pay booking deposit for New Years Eve