



## PEARSON'S ARMS

### New Year's Eve

**\*Sparkling Cocktail on Arrival\***

**\*Selection of Canapes for the Table\***

#### To Start...

Camembert Croquettes, Date Jam, Apple Chutney, 9  
Pan Fried Scallops, Chestnut Broth, Wild Mushroom & Truffle Arancini, Cep Oil 14  
Mussels Cooked In Champagne, Dill, Lime & Toasted Sourdough. 10  
Roast Loin Of Rabbit, Smoked Carrot Puree, Rabbit Leg Spring Roll, Tarragon Oil. 12  
Smoked Duck Breast, Roasted Baby Beets, Compressed Fig, Raspberry Vinegar Dressing. 10

#### To Follow...

Crisp Pork Belly, Serrano Wrapped Pork Fillet, Ham Hock Bonbon, Braised Gem Lettuce, Caramelised Apples, Madeira Cream Sauce. 24  
Roast Saddle Of Venison, Celeriac Puree, Salt-Baked Beetroot, Puy Lentils, Crisp Shallot Rings, Game Jus 26  
Lobster Ravioli with Clam & Haddock Chowder, Fondant Potatoes, Samphire & Caviar. 18  
Pan Fried Halibut Fillet, Chive & Wholegrain Mustard Crushed Potatoes, Hollandaise Sauce, Glazed Baby Onions, Pancetta Lardons. 26  
Bbq Aubergine Cooked On The Big Green Egg, Cocoa Bean & Wild Mushroom Ragout, Sage & Garlic Sauce, Shaved Parmesan. 18

#### To Finish ...

Banana Souffle, Brazil Nut Topping, Passionfruit Sorbet. 10  
Dark Chocolate Delice, Salted Caramel Fudge, Sable Biscuits, Hazelnut Ice Cream 9  
A Selection Of British Cheeses, Biscuits & Chutney 9  
Glazed Sicilian Orange Tart, Pink Grapefruit Marmalade Ice Cream 8  
White Chocolate Cheesecake with Matcha, Stem Ginger Sorbet, Honey Tuille. 8

Coffee & Homemade Chocolate Orange Truffles

*All Prices are inclusive of VAT.*

*Because Pearson's only uses ingredients in their prime, the menu can change as often as the weather they're grown in.*

*Please be understanding if something is unavailable*