

# Pearson's Arms

## NEW YEAR'S EVE CELEBRATION MENU

£85 per person

### **\*Sparkling Cocktail\***

### **\*Amuse Bouche\***

#### **To Start...**

Smoked Salmon and Dill Roulade, Crisp Radish, Preserved Lemon, Capers, Fennel Crackers

Braised Duck Leg, Spiced Parsnip Puree, Caramelised Shallot, Salt Baked Celeriac

Jerusalem Artichoke, Puffed Wild Rice, Shaved Parmesan, White Truffle Oil

Pan Roasted Scallops, Pickled Kohlrabi, Hazelnuts, Wild Mushrooms, Golden Raisins

#### **To Follow...**

Roast Breast of Guineafowl, Sweet & Sour Cabbage, Pomme Anna, Cauliflower and Cumin Puree, Charred Baby Leek

Fillet of Beef, Glazed Salsify, Ox Cheek Spring Roll, Truffle Creamed Potato, Baby Carrots, Red Wine Jus

Baked Halibut, Ratte Potatoes, Braised Gem Lettuce, Endive, Cornish Crab Bisque

Roast Butternut Squash with Chickpea, Harissa, Onion Marmalade, Sage, Fresh Toasted Pine Nuts & Crumbled Feta Cheese

### **\*Pre Dessert\***

#### **To Finish...**

Caramelised Pear Tarte Tatin, Poire Williams Syrup, Crème Fraiche Ice Cream

Dark Chocolate and Orange Mousse, Pistachio Crumble, Candied Orange, Lime Sorbet

A Selection of British Cheeses, Biscuits & Chutney

Mango Cheesecake, Oat and Honey Crumble, Mango Curd and Mango Sorbet

### **\*Coffee and Homemade Chocolate Truffles\***