

# Pearson's Arms

## NEW YEARS EVE CELEBRATION MENU

### Sparkling Cocktail of Arrival

#### Selection of Canapes

#### To Start.....

Camembert Croquettes, Date Jam, English Truffles 9 V

Pan Fried Scallops, Black Olive Gel, Seaweed Emulsion, Squid Ink Cracker 14

Mussels Cooked In Champagne, Dill, Burnt Lime And 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, Frisee, Raspberry Vinegar Dressing 10

#### To Follow.....

Slow Cooked Crisp Pork Belly, Serrano Wrapped Fillet, Ham Hock Bonbon with 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

Natural Smoked Poached Haddock Fillet, Crushed New Potatoes, Parsley Velouté, Slow Cooked Egg Yolk, Crisp Parma Ham 18

Pan Fried Halibut Fillet, Chive & Wholegrain Mustard Mashed Potatoes, Warm 'Tartare' Sauce, Glazed Baby Onions 28

Bbq Aubergine Cooked On The Big Green Egg, Coco Bean & Wild Mushroom Ragout, Sage & Garlic Sauce, Shaved Parmesan 16 V

#### To Finish ....

Kentish Orange Marmalade Souffle, Brazil Nut Topping, Passionfruit Sorbet 10

Dark Chocolate Cremeaux, Salted Caramel Fudge, Sable Biscuits, Hazelnut Ice Cream 9

A Selection Of British & French Cheeses, Biscuits & Chutney 9

Warm Pear & Cinnamon Sponge Cake, Dulce De Leche, Candied Walnuts, Mixed Spice Ice Cream 8

White Chocolate Cheesecake, Shortbread Crumble, Cranberry Gel, Pomegranate Sorbet 8

### Coffee and Homemade Chocolate Orange Truffles