



RESTAURANT AT THE CAPITAL

NEW YEARS EVE MENU

Amuse Bouche

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Pressing of Ham Hock, Smoked Chicken & Foie Gras
White Grape Jelly Brioche

Mediterranean Roast Vegetable Terrine
Tomato Consommé, Black Olive & Goats Cheese

Berkshire Wood Pigeon
Textures of Beetroot, Granola, Pickled Black Berries, Mushroom Carpaccio

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Halibut
Caviar Sauce, Seared Romanesque

Loin of Venison
Shallot Tatin, Parsnip Puree, Wilted Choi Sum, Sauce Grand Veneur

Lightly Spiced Cauliflower Steak
Lentils & Coriander with Lovage Pesto

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Pre dessert - Elderflower Gin & Tonic Sorbet

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Best of British Cheese Plate
Red Onion Chutney, Fudges Crackers

Warm Date & Pear Pudding
Salted Caramel, Buttermilk Ice Cream

Citrus Tart
Frozen Blue Berries, Mandarin Sorbet

£115 Per Person