THE GREENHOUSE at WADSWICK GREEN

NEW YEAR'S EVE DINNER MENU

www.thegreenhouseatwadswickgreen.co.uk

RANGEFORD VILLAGES

NEW YEAR'S EVE DINNER

£100.00 per person

AMUSE-BOUCHE

Cauliflower cappuccino, *smoked cheese croutons* G / MI / SD

STARTERS

Crab two ways, *crab beignet and crab cocktail, roast sweetcorn, chorizo and samphire* CR / MI / G / E

Beef carpaccio, *textures of shallot, herb croutons, micro rocket and parmesan salad* G / MI / SD

Beetroot tartare, *feta mousse, black olive crumble* V / G / MI / SD

SORBET COURSE

Champagne sorbet SD

MAINS

Haunch of venison, *sweet potato purée, dauphinoise potato, kale two ways, red wine, blueberry and bitter chocolate* MI / SD

Monkfish tail wrapped in parma ham, *beetroot purée, fondant potato, rainbow carrots, lobster fume* SD / F / CR / MI

Homemade beetroot and spinach gnocchi, *spinach and beetroot tulle, toasted pine nuts, scorched goat's cheese* V / G / N / MI / SD

DESSERTS

Dark chocolate tart, *raspberry textures* G / E / MI / SD

Tonka bean Crème Brûlée, *blackberry compote, crushed pistachios* N / E / MI

Selection of British and continental cheeses, *biscuits, grapes, celery, fig chutney* G / MI / C / SD / GFO

COFFEE AND CHOCOLATE TRUFFLES

MI / SD

ALLERGEN KEY

V – Vegetarian / VE – Vegan / GFO – Gluten Free Option

Contains:

C – Celery / G – Gluten / CR – Crustaceans / E – Egg / F – Fish / L – Lupin / MI – Milk / M – Molluscs / MD – Mustard / N – Nuts / P – Peanuts / S – Sesame / SD – Sulphur Dioxide / SY – Soya

If you have a dietary requirement or allergy please inform a member of our team prior to ordering.

Menu items may contain or come into contact with one or several of the 14 allergen groups. Please ask our staff for more information.
A discretionary service charge of 12.5% will be added to all bills, excluding those of owners. This charge is shared among the team members who contributed to your service.