



The Horse & Groom

New Years Eve Menu

Starters

Beef, bacon, stout and thyme faggot, parsnip purée, horseradish crumb (gf) 350 kcal

Deep-fried Brie, bramble chutney, roasted plum salad (v, gf) 403 kcal

Duck liver parfait, fig jelly, Port syrup and toasted brioche (gfa) 456 kcal

Whipped beetroot, orange and macadamia posset, pickled beetroot, pumpkin seed granola (vg) 467 kcal

Salmon assiette, rilette, hot-smoked salmon fritter, salmon caviar and dill scone 493 kcal

Mains

8oz Sirloin steak, dauphinoise potato, wild mushroom, pancetta, caramelised onions red wine jus (gf) 1139 kcal

Fennel, black olive, ricotta and herb ravioli, watercress purée, braised chicory, gremolata (v) 893 kcal

Pan fried stone bass, crispy mussels, autumn greens, vermouth cream sauce (gf) 536 kcal

Wild mushroom tagliatelle, roast portobello mushroom, tarragon cream sauce, truffle oil (vg) 865 kcal

Slow roasted duck leg, bubble and squeak, peas, broad beans, cavolo nero (gf) 919 kcal

Puddings

Rich dark chocolate fondant, salted caramel sauce, clotted cream ice cream (v, gf) 859 kcal

Orange and cardamom Crème Brûlée, short bread (v, gf) 866 kcal

Tiramisu trifle, espresso, Tia Maria soaked sponge, mascarpone cream (v, gf) 555 kcal

Cheeseboard, Snowdonia Black Bomber, Blacksticks Blue, Brie, grapes, chutney, biscuits (v) 688 kcal



Additional Menu Information

We always advise you to speak to a member of crew if you have any food allergies or intolerances. For calories and allergen information please scan this QR or ask a crew member for assistance.

Gluten Free - Where we offer gluten free dishes, controls are in place to ensure that dishes contain no more than 20 parts per million gluten; however, as we handle many allergens in our busy kitchens, we therefore cannot guarantee all traces of allergens are completely removed.

v - vegetarian, vg - vegan, gf - gluten free, gfa - gluten free adaptable, just ask.

The Horse & Groom - www.horseandgroom-harehatch.co.uk - 01189 403 136