

New Year's Eve Menu

sunday december 31st, 2017

8:00pm arrival for 8:30pm dinner

Welcome Glass of Nutty Brut, English Sparkling Wine

Chicken & Black Truffle Consommé
Mezzogiorno, Fiano, Puglia, 2016, Italy

Duck & Foie Gras Pressing, Quince Purée
La Métropole Blanc, Moncigale, 2016, France

Ravioli of Devon Crab, Salsify Velouté
Mâcon-Villages, François Martenot, 2015, France

Roasted Loin of Venison
Savoury Bread Pudding, Red Cabbage, Brussel Sprouts, Juniper Sauce
Gran Passione, Veneto Rosso, 2015, Italy

or

Pan Roasted Brill
Lobster & Tarragon Gnocchi, Winter Leeks, Lobster Jus
Viognier, Finca La Linda, 2016, Argentina

Selection of British Cheese to Share
Orchard Chutney, Spicy Alberts, Water Crackers
10 Yr Old Tawny Port, Portugal

TPT Millionaire Shortbread
Salted Caramel Ice Cream
Maury Grenache Noir, Jean-Marc Lafage, 2014, France

Edgumbes Coffee or Burchill Tea

£80.00 per person food menu
£40.00 per person wine pairing

Please book directly with Liz at eat@theparsonstable.co.uk or call 01903 883477

Please advise if you have any dietary restrictions on booking

Please confirm wine pairing upon reservation

Service is not included

the
parsons
table

Please inform us of any dietary requirements or allergies upon booking so we can better facilitate your needs.