

New Year's Eve Menu

monday december 31st, 2018

8:00pm arrival for 8:30pm dinner

Welcome Glass of Nutty Brut, English Sparkling Wine

Crab Bisque, Crab Dumpling, Pink Grapefruit
Villa Wolf Dry Riesling, 2017, Germany

Braised Oxtail & Foie Gras Terrine, Quince Purée
Mount Brown Estates Pinot Gris, 2016, New Zealand

Pan Seared Scallops. Fennel Purée, Red Wine Reduction
Chenin Blanc, Jordan, Stellenbosch, 2015, South Africa

Roasted Loin of Venison
Braised Celery, Celeriac Purée, Beetroot, Juniper Sauce
Zuccardi Serie A Bonarda, 2016, Argentina

or

Pan Seared Sussex Turbot
Salsify, Champagne Velouté
Meurseult. Le Clos du Cromin, Domaine Bertrand Bachelet, 2014, France

Chocolate Terrine
Hazelnut Ice Cream, Hazelnut Brittle
Banyuls, M. Chapoutier, 2015, France

Selection of British Cheese to Share
Orchard Chutney, Water Crackers
Montbazillac, Ch. Haut Bernasse, 2004, France

Edgumbes Coffee or Tea

£90.00 per person food menu
£45.00 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.