



**New Year's Eve 2017 at The Mooring
£60 per head**

Pre-payment is required to secure a booking | Choices must be pre-ordered at least one week in advance

Aperitif and Appetiser

Sparkling French Martinis upon arrival
followed by a selection of cured meats, pickles and *Loafley* breads

Scallops

Seared hand-dived king scallops, chorizo and Romesco sauce

Pigeon

Breast of local pigeon, crispy potato and apple rosti, blackberries

Gnocchi

Homemade potato dumplings, brown sage butter, pine nuts

Rabbit

Leek and braised rabbit terrine, pickled baby vegetables

Lamb

Herb crusted rack of lamb, braised shoulder croquette, mint jelly

Turbot

Butter roasted turbot, brown shrimps and lemon butter

Beef

Fillet of beef, wild mushrooms, brandy and peppercorn sauce

Beetroot tarte tatin

Caramelised beetroot and onion tarte tatin, wilted beet leaves

Chocolate fondant

Warm bitter chocolate fondant, vanilla mascarpone

Orange pannacotta

Honey and orange blossom pannacotta, pistachio tuille

Roasted fruit

Poached and roasted winter fruits, vanilla and cinnamon French toast

Cheese

Homemade biscuits and a selection of our favourite *Loafley* cheeses

Coffee and petits fours