

*THE HOURGLASS
NEW YEARS EVE
MENU*

2015

*Champagne and nibbles
On arrival*

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Local game terrine, our ale chutney, toasted sourdough

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*Cured mackerel with an oat, horseradish English mustard crust Somerset cheese mousse
and pickled heritage beets*

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Haggis, curried swede, sweet potato fondant

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Champagne sorbet

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*Oven roasted lamb rump
red cabbage chestnut puree, dauphinois potatoes served with a port and redcurrant jus*

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*Raspberry macaroons Chantilly cream, chocolate brownie crumb, honeycombe raspberry
leather, Raspberry gel, clotted cream ice cream*

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Coffee

£45.00

7.00 pm arrival