



BARNHAM BROOM

NEW YEAR'S EVE GALA MENU 2019

Cream of roasted pumpkin and butternut squash soup
topped with a wild mushroom and parmesan croûtes

Medley of seafood
*seared, lightly-curried scallop with roasted cauliflower and raisin purée, oyster beignet with cucumber
and vodka salsa, tuna carpaccio with avocado purée*

Mosaic terrine of duck, smoked chicken, venison and ham hock
quince aioli, pickled grapes, toasted brioche

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Mimosa sorbet

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Pan seared fillet of beef
*served medium with fondant potato, wild mushrooms à la crème, watercress and spinach purée,
glazed shallots, roast heritage carrots, Madeira jus*

Pan roasted monkfish
*Chinese five spice, truffle potatoes, vanilla and turnip purée, roasted baby apples,
almond sautéed broccoli, brown shrimp beurre noisette*

Wild mushroom and artichoke risotto
parmesan, watercress, rocket

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Assiette of desserts
mini crème brûlée, chocolate fondant, candyfloss parfait, peanut brittle

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Tea, coffee and petit fours