

# New Year's Eve 2018

Six courses, half bottle of wine per person, magical views & dancing.

## Amuse Bouche

Wild mushroom cappuccino, black pearl truffle (VIGF)

## Starter

Venison, juniper & blackberry terrine, spiced pear chutney crostini

Winter vegetable & blackberry terrine, spiced pear chutney crostini (VGIDF)

## Intermediate

Caponata arancini, bell pepper puree, basil oil (VG)

## Main

Slow cooked short rib, bone marrow croquette, cinnamon roasted carrot puree,  
purple sprouting, braising jus

Daikon, beetroot & miso tart, cinnamon roasted carrot puree, purple sprouting  
(VGIDFIGF)

## Dessert

Flavours & textures of apple with white chocolate (V)

Coffee & petit fours