

Santo's Higham Farm

HOTEL & RESTAURANT

New Year's Eve 2021 Gastronomique

Baked Breads

Sourdough, Tiger Roll, Stout Bread
Homemade Butters, Beef Dripping (V) (GF*)

Espresso of Cherry Tomato Soup

Brandy Foam (V) (GF)

Chicken and Foie Gras Terrine

Celeriac Remoulade, Pickled Winter Berries, Truffle Oil (GF)

English Beetroot with Goats Cheese Snow

Oat Biscuit and Mizuna, Balsamic Dressing (V) (GF*)

Mulled Wine Sorbet and Clementine Granita (V) (GF)

Hake Kiev Hazelnut Crust, Black Garlic Butter, Watercress Hollandaise (GF) (N)

48 Day Dry Aged Rolled Sirloin of Beef Served Pink

Beef Fat Fondant Potato, Red Cabbage Puree Sprouting Broccoli, Marrow Bone Jus (GF)

Confit of Mushroom Portobello Mushroom

Roasted Shallot, Cheddar and Parsley Sauce, Parsley Gnocchi, Parsley Oil (V) (GF)

Yuzu and Maple Parfait

Rosemary Shortbread Crumb

Salted Caramel Tart, Praline Macaroon, Ginger Bread Ice Cream

Locally Sourced Sage Derby Cheddar, Harington Stilton (GF*) (V)

Cranberry Chutney, Crackers

Freshly Brewed Coffee, Mints, Petit Fours (N)

£72.00

(V) Suitable for vegetarians (N) May contain traces of nuts (GF) Gluten free (GF)* Can be adapted to Gluten free
Service Charge is not included.

**Allergies & Intolerances* should you have concerns about an allergy or intolerance please consult our staff prior to ordering.*

New Year's Eve Pre-order Form

Booking name: _____ Time: _____ No of guests: _____

Item Description	Quantity Required
Breads	ALL
Tomato Soup	ALL
Terrine	
Beetroot	
Sorbet	ALL
Hake	
Beef	
Mushroom	
Parfait	
Caramel Tart	
Cheese Board	ALL
Freshly Brewed Coffee Mints Petit Fours	ALL

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Special Dietary requirements: _____
