

The Broom Tavern

NEW YEARS EVE DINNER

£45.00 PER ADULT

GLASS OF CHILLED PROSECCO

SLOW COOKED FRENCH ONION SOUP TOPPED WITH MONTEREY JACK CROUTONS

ROASTED MUDWALLS FARM BEETROOT, GOATS CHEESE PUREE, CRISPY SHALLOTS
AND PICKLED QUAIL EGG SALAD

CONFIT DUCK TERRINE WITH HERBS, APPLE RELISH, MARINATED CAPERBERRIES,
ORANGE EMULSION AND TOASTED HOME MADE BREAD

CRÈME FRAICHE MOUSSE WITH CANDIED LIME

PAN ROASTED FILLET OF HEREFORDSHIRE BEEF, ALEX JAMES BLUE MONDAY
DAUPHINOISE POTATO, CONFIT RED ONION AND A MADEIRA TRUFFLE JUS

SEARED FILLET OF SEA BASS WITH CORNISH CRAB, CAULIFLOWER CHEESE,
POMMES ANNA AND AVRUGA CAVIAR

CORNISH BRIE, LEEK AND CELERIAC STRUDEL WITH SPROUTS-A-VERDE, PONT NEUF POTATOES,
MUDWALLS FARM VEGETABLES AND RED WINE BEURRE BLANC

VALHRONA CHOCOLATE PAVÉ WITH WHITE CHOCOLATE SORBET AND PARFAIT WITH
ESPRESSO, OLIVE OIL AND HUNDREDS AND THOUSANDS

TOASTED CINNAMON RICE PUDDING WITH ROASTED APPLE, HOGANS APPLE SPIRIT
SYRUP AND BRAMLEY APPLE ICE CREAM

THREE FINE BRITISH CHEESES WITH BISCUITS, HOMEMADE CHUTNEY,
PICKLED WALNUTS AND GRAPES

'BACON BUTTIES' – SERVED AT MIDNIGHT
SMOKED BACK BACON IN A SOFT ROLL WITH CORNISH BUTTER,
TOMATO KETCHUP OR BROWN SAUCE