

WALMER CASTLE

FREEHOUSE EST. 1845

Walmer Castle New Year's Eve Menu

A welcome glass of Taittinger Brut

Starters

SOFT SHELL TEMPURA CRAB, Asian slaw, watercress, sesame, lime, miso and soy sauce
TWICE BAKED BEAUVALE BLUE CHEESE SOUFFLÉ, Waldorf salad, toasted walnuts, Granny Smith
apples, celery, grapes (V)
DEVONSHIRE DUCK LEG & FOIE GRAS TERRINE, forest berry compote, chicory salad, toasted
brioche (Av. Gf)

Mains

BLACK COD, leek fondue, samphire, Parmesan tuille, trout roe, dashi velouté (Gf)
ASHDALE BEEF WELLINGTON, wild mushroom duxelles, bacon, cavolo nero, celeriac & cep jus
VEGETABLE PITHIVIER, yellow pepper, aubergine, Jerusalem artichoke, vegetable jus (V)

Each dish will be served with Pommes Anna & tender stem broccoli to share

Puddings

APPLE & BLACKBERRY PIE, homemade vanilla custard (V)
VALRHONA CHOCOLATE MOUSSE, Grand Manière cream, hazelnut shortbread (V)

Followed By

A SELECTION OF ENGLISH CHEESES TO SHARE, truffle honey, walnuts, grapes and a quince jelly

To Finish

COFFEES AND PETIT FOURS

£95 per person

Please note a payment of £95 per person is required in advance and dishes must be pre-ordered.

Please email events@walmercastle-nottinghill.co.uk for more information & to make your booking