

WALMER CASTLE

FREEHOUSE EST. 1845

Walmer Castle New Year's Eve Menu

A welcome glass of Taittinger Brut

Starters

CORNISH CRAB CAKE, lobster bisque, bonito emulsion, pickled cucumber, fennel slaw, coriander oil

BRIE MELT, prosciutto di Parma, feuille de Brick, pickled walnuts, radicchio & chicory salad

WALDORF SALAD, chopped Bramley apples, toasted walnuts, grapes, celery, Chicory, green goddess dressing

MOUSSE DE FOIE GRAS, mulled wine poached pear, black grapes, crème fraîche, hazelnut crumb, toasted brioche

Mains

PAN-FRIED HALIBUT, crushed Jerusalem artichokes, cavolo nero, dashi velouté

WILTSHIRE FILLET OF BEEF, truffle mash, braised leeks, baby heritage carrots, crispy sage, bone marrow jus

VEGETABLE PITHIVIER, forest mushrooms, smoked tomatoes, walnuts, miso, green beans, thyme gravy

CÔTE DE BOEUF, rosemary fries, baby watercress, peppercorn sauce or bone marrow jus
(to share between two, sur charge of £30 per person)

Puddings

DARK CHOCOLATE MOUSSE, Amaretto Chantilly cream, orange shortbread

BRAMLEY APPLE TART, butterscotch caramel sauce

A SELECTION OF DEVONSHIRE GELATO & SORBET

Followed By

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

£95 per person