

THE BROWN COW

**NEW YEAR'S EVE
£65 PER PERSON**

A glass of fizz on arrival

Starters

Lobster roll, poached egg, hollandaise and caviar
Shallot and goat cheese tart with roasted red pepper sauce
Duck breast, Swiss chard, quince and girolles

Mains

Lemon sole, beurre rouge and crispy capers
Venison loin, soy glazed baby beets and roasted turnip purée
Beef fillet, dauphinoise potatoes, caramelised shallots and whisky sauce
Mushroom and apple Wellington, sautéed leeks and wild mushroom sauce

Desserts

Black Forest gateau with cherry ice cream
Chocolate fondant with vanilla ice cream
Crème brûlée and almond biscotti

See in the New Year with us and receive another glass of fizz

A discretionary service charge of 12.5% will be added to your bill.

Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present. If you have any food allergy or intolerance query, please speak to a team member who will be happy to help. A deposit of £15 per person is required at the time of the booking and is non-refundable. Pre-orders for groups of 6+ must be received at least 10 days prior to the date of your event.