



Mirabelle

## New Year's Day Luncheon Menu

**Juniper Crusted Venison Carpaccio** (Mu,Su,G)

Mustard ice cream, pickled baby vegetables,  
croutons, watercress

**Loch Fyne Smoked Salmon Terrine** (F,M,Su)

Smoked salmon mousse, beetroot remoulade, dill,  
caperberries, whiskey marinated roe

**Foie Gras Crème Bruleé** (M,N,E,Su,G)

Cherry chutney, almond crumble,  
red wine glazed foie gras, duck fat brioche

**Celeriac Soup** (M,Ce)

Rosemary infused cream, celeriac crisps

---

**Shin of Beef Bourguignon Pie** (M,G,Su,Ce,E)

Chive & olive oil pomme puree, carrot puree,  
baby carrots, carrot puree, thyme jus

**Fillet of Sea Bream** (F,C,Mo,M,G,Su,Ce)

Smoked shellfish chowder, bacon lardons, baby leeks,  
mirepoix of vegetables, sea herbs

**Supreme of Corn-fed Chicken** (M,G,Su,Ce)

Ham hock & sage steamed suet pudding, caramelised onion  
puree, roasted shallot, baby leeks, girolles, madeira jus

**Butternut Squash & Goat Cheese Pithivier** (G,E,V,M,Su)

Braised red cabbage, butternut puree, cavolo nero,  
pumpkin seed sabayon

---

**Black Forest Gateaux** (G,M,Su,E,So)

Black cherry sorbet, Chantilly cream,  
cherry compote, Kirsch cherries

**Panettone Bread & Butter Pudding** (G,M,E,N)

Clementine custard, chestnut & vanilla ice cream,  
candied orange

**Coffee & Blackcurrant Vacherin Glace** (M,E,Su)

Coffee parfait, blackcurrant sorbet & coulis,  
Chantilly cream, meringues

**Selection of Cheeses** (G,M,Su)

Three of the finest cheeses, homemade chutney,  
sourdough crackers, salted butter, grapes

If you are affected by a food allergy or intolerance, please inform a  
member of staff who will be happy to assist you with your order See  
menu content abbreviations for your information:

Ce - celery C - crustaceans E - egg F - fish G - cereals containing  
gluten L - lupin M - milk & dairy Mo - molluscs Mu - mustard  
N - tree nuts P - peanuts Se - sesame Sh - shellfish So - soybeans  
Su - sulphur dioxide & sulphites V - vegetarian PB - plant based