Mirabelle

New Year's Eve Dinner Menu

Jerusalem Artichoke Hummus (G, Se)
Za'atar flatbread, toasted sesame oil

Sicilian Red Prawn Tartare (C,F,M,G,Ce,Mu)
Caviar, burrata, Amalfi lemon, focaccia crumb

or

Mushroom Parfait (V,G,E,M,Su,Ce,Mu)
Pickled cranberries, cranberry gel, fresh black truffle, griddled sourdough, crispy shallots

Angus Beef Fillet
Potato & horseradish espuma, rainbow cauliflower, Roscoff onion petals & puree, chateaubriand sauce

or

Turbot Wellington (F,Mo,C,Ce,Su,M,So,Mu)
Scallop & lobster mousse, potato terrine, baby carrots, hen of the woods, champagne & smoked roe sauce

or

Tart-fine of Rainbow Beetroot (V,G,M E,N,Ce,Mu,Su)
Nut Knowle Farm goat cheese mousse, beetroot jam, onion marmalade, walnut & apple salad, verjus dressing with garlic & rosemary Parmentier potatoes

Millionaire Shortbread Delice (V,M,E,N)
Chocolate mousse & glaze, caramel, shortbread, crème fraiche sorbet, hazelnut praline, gold leaf

or

Five of the finest Cheeses (G,M,Su,Ce,Se,Mu)
Homemade chutney, grapes, sourdough crackers & salted butter.
Some cheese may be unpasteurised.

Coffee and Petit Fours

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
The menu and allergens are subject to change.