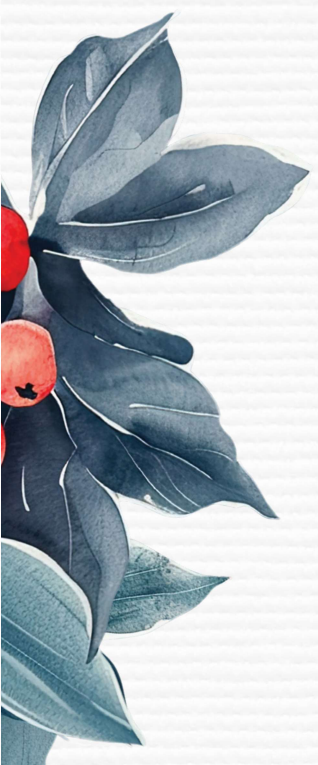




Mirabelle Restaurant

New Year's Eve Dinner Menu

STARTER

**Crumpets Topped with Sussex
Gold Cross Goat's Cheese** (G,M,Su,Ce,Se,E)
fig jam, sesame crumb, coriander

Baked Oysters Kilpatrick (Mo,Sh,F,G,Ce,M)
ventrèche bacon, Worcestershire glaze

Faux Gras (nut based) (V,G,N,M,Ce,Su)
port jelly, pickled shimeji, girolles, pumpernickel

MAIN COURSE

Surrey Farm Fillet of Beef (M,Su,Ce,G,Mu)
topped with a wigmore beignet, purple cauliflower,
shallot puree, glaze truffle café de Paris butter,
spinach puree, bordelaise jus

John Dory Fillet (F,G,Su,Ce,Sh,Mu,M)
truffled lobster croquette, sea vegetables,
lobster bisque, cauliflower snow

Roasted Squash Roulade (V,M,E,Ce,N,Mu,Su)
stuffed with ricotta, pumpkin seeds, caramelised chicory,
golden raisins, fennel, chilli with a miso butter

DESSERT

Baileys Whipped Cheesecake (M,So,Su,G,E)
white chocolate soil, white chocolate ice-cream,
cranberry compote

Selection of Five Fine Cheeses (M,Su,Ce,G,Mu,E)
(some cheese may be unpasteurized)
homemade chutney, crackers, grapes, quince jelly

Coffee and Petit Fours (G,Su,So,N,P,M,E)

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 and note the following menu content abbreviations for your information:

Ce - celery / C - crustaceans / E - egg / F - fish / G - cereals containing gluten / L - lupin / M - milk / 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.

