Lillie's

NEW YEARS EVE

£110 PER PERSON

INCLUDES AN ENGLISH SPARKLING WINE RECEPTION

2020 Classic Cuvée Brut, Rathfinny Wine Estate

FOR THE TABLE

SAGE EMMER V
Whipped butter

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STARTERS

BEEF TARTARE
Native-breed beef tartare, Clarence Court egg, crostini

SEARED SCALLOPS GF
Cauliflower puree , smoked bacon lardons & chicken jus

CRISPY POTATO PAVE VE/GF
Wild mushroom purée, crispy onion, chives

SALT MARSH LAMB CUTLET GF
Celeriac purée, red wine jus

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MAINS

DRY-AGED SIRLOIN 300G GF
Grilled sirloin steak, triple-cooked chips, watercress & peppercorn sauce

BAKED HALIBUT FILLET GF
Crushed potato cake, charred broccoli, lobster & king prawn bisque, caviar

ROASTED CORN-FED CHICKEN GF
Black truffle and potato gratin, morel mushroom velouté

BEETROOT & ROASTED RED ONION TARTE TATIN VE
Glazed winter vegetables, fondant potato, braised red cabbage, red wine & sage gravy

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DESSERTS

DARK DECADENT CHOCOLATE MOUSSE V
Rich chocolate mousse with a white chocolate centre

BAKED CHEESECAKE V/GF
Sour cherry compote

HACKNEY SORBET SELECTION VE/GF
Sicilian Lemon / Alphonso Mango / Raspberry / Coconut

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CHEESE COURSE

CHEESE BOARD

Westcombe Cheddar, Ragstone, Tunworth and Colston Bassett Stilton; artisan crackers, celery and fig chutney

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