



THE BALLROOM

AT THE OLD CROWN COACHING INN
NEW YEAR'S EVE

CHEF'S BREAD AND CANAPÉS

KOHLRABI, GOATS CHEESE, PISTACHIO.
CRISPY ARTICHOKE, FOIE GRAS.

CURRIED PARSNIP

MANGO, CORIANDER, BLACK ONION NAAN.

JOSPER BBQ MONKFISH

ENOKI, SRIRACHA, RADISH.

HUNTERS QUAIL

WILD MUSHROOM, CHASSEUR SAUCE.

CARROT TARTE TATIN

CREAM CHEESE, MISO, CARROT.

VENISON WELLINGTON

HERITAGE CARROT, CARAMELISED ONION, BLACKBERRY JUS.

YUZU AND GIN SORBET.

HONEY, SHISO.

RUM ESPUMA

COCONUT CAKE, PINEAPPLE JAM.

DARK CHERRY

CHOCOLATE AND TONKA BEAN ICE CREAM, PISTACHIO.

PETIT FOURS

£95



THE BALLROOM

AT THE OLD CROWN COACHING INN
NEW YEAR'S EVE
VEGETARIAN MENU

CHEF'S BREAD AND CANAPÉS

KOHLRABI, GOATS CHEESE, PISTACHIO.
CRISPY ARTICHOKE & CHIVE.

CURRIED PARSNIP

MANGO, CORIANDER, BLACK ONION NAAN.

BBQ KOHLRABI

ENOKI, SRIRACHA, RADISH.

HAY SMOKED ONION

MUSHROOM JUS, BBQ MUSHROOM.

CARROT TARTE TATIN

CREAM CHEESE, MISO, CARROT.

BEETROOT AND KALE WELLINGTON

HERITAGE CARROT, CARAMELISED ONION, BLACKBERRY JUS.

YUZU AND GIN SORBET.

HONEY, SHISO.

RUM ESPUMA

COCONUT CAKE, PINEAPPLE JAM.

DARK CHERRY

CHOCOLATE AND TONKA BEAN ICE CREAM, PISTACHIO.

PETIT FOURS

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