

*The*  
**SURPRISE**

**The Surprise New Year's Eve Menu**

A welcome glass of Taittinger Brut

*Starters*

SOFT SHELL TEMPURA CRAB, Asian slaw, watercress, sesame, lime, miso and soy sauce  
TWICE BAKED BEAUVALE BLUE CHEESE SOUFFLÉ, Waldorf salad, toasted walnuts, Granny Smith  
apples, celery, grapes (V)  
DEVONSHIRE DUCK LEG & FOIE GRAS TERRINE, forest berry compote, chicory salad, toasted  
brioche (Av. Gf)

*Mains*

BLACK COD, leek fondue, samphire, Parmesan tuille, trout roe, dashi velouté (Gf)  
ASHDALE BEEF WELLINGTON, wild mushroom duxelles, bacon, cavolo nero, celeriac & cep jus  
VEGETABLE PITHIVIER, yellow pepper, aubergine, Jerusalem artichoke, vegetable jus (V)  
*Each dish will be served with Pommes Anna & tender stem broccoli to share*

*Puddings*

APPLE & BLACKBERRY PIE, homemade vanilla custard (V)  
VALRHONA CHOCOLATE MOUSSE, Grand Manière cream, hazelnut shortbread (V)

*Followed By*

A SELECTION OF ENGLISH CHEESES TO SHARE, truffle honey, walnuts, grapes and a quince jelly

*To Finish*

COFFEES AND PETIT FOURS

£95 per person

Please note a payment of £95 per person is required in advance and dishes must be pre-ordered.

Please email [events@walmercastle-nottinghill.co.uk](mailto:events@walmercastle-nottinghill.co.uk) for more information & to make your booking