



# New Year's Eve

Sparkling Wine Reception & Canapés

## STARTERS

Prawn and Lobster Bisque

Burrata – Whiskey Poached Pears – Thyme Granola (v)

Tuscan Manzo – Hencote Estate Ricotta – Pickled Shimeji Mushroom

Smoked Aubergine Baba Ganoush – Sesame – Coriander Oil – Flatbread

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## MAINS

Beef Wellington – Pomme Puree – Blackened Shallots & Butter-Glazed Baby Carrots

Pan-Fried Sea Bass – Jerusalem Artichoke – Cavolo Nero – Lemon Verbena Oil

Cauliflower – Old Winchester Cheese – Puff Pastry - Pithivier

Braised Mushroom – Spelt – Baby Gem – Tofu – Winter Casserole

## DESSERTS

Dark Chocolate Fondant – Cherry Sorbet – Chocolate Crumb

Selection of Local Cheeses – Hencote Estate Chutney

Petit Fours and Coffee



THE VIEW AT  
HENCOTE