



THE ONSLOW ARMS
CLANDON

New Year's Eve

TO NIBBLE

Smoked Salmon Blini

Crème fraîche, dill caviar

Venison Tartar

Truffle emulsion, crispy Jerusalem artichoke

Whipped Goat's Cheese Tartlet

Caramelised onion, thyme honey (v)

STARTERS

Lobster & Champagne Bisque

Saffron rouille crostini

Heritage Beetroot Carpaccio

Burrata, candied walnuts (v)

Chicken Liver Parfait

Spiced pear chutney, brioche

MAINS

Roasted Halibut

Champagne velouté, buttered leeks, cauliflower purée

Fillet of Beef Wellington

Smoked parsnip purée, charred tenderstem broccoli, jus

Wild Mushroom Pithivier

Chestnuts, port reduction (v)

DESSERTS

Pink Peppercorn Pavlova

strawberries, basil, chantilly cream (v)

Blood Orange & Prosecco Trifle

White chocolate crumb (v)

4 courses - £70 per person

Booking required.

Includes live entertainment all evening.