



NEW YEAR'S EVE

65 *per person*

A Welcome Glass of

GUSBOURNE BLANC DE BLANCS, KENT, ENGLAND, 2019

*Deville'd Quail's Eggs
Lobster Thermidor Vol au Vent*

Please, choose one option for each course

TO START

Prawn Cocktail

Ox Cheek Ravioli, Chanterelles, Sage

Baked Ragstone, Candied Beetroots, Endives, Walnut Dressing

MAIN

Venison Wellington, Potato Gratin, Swiss Chard, Rosemary

Baked Turbot, Salsify, Sea Herbs, Vermouth Sauce

Porcini Risotto, Yorkshire Pecorino, Fresh Winter Truffle

PUDDING

Chocolate & Hazelnut Tart, Poached Pear, Frangelico Cream

Neal's Yard British Cheeses, Seasonal Chutney & Fruits, Homemade Crackers

CH

@THEGRAZINGGOATW1

THE GRAZING GOAT

*All prices include VAT. An optional 15% service charge will be included on your bill, this will be added on table service only.
Allergies? Please tell your server.*