

The
JOCKEY
lun

NEW YEAR'S EVE 2018
Gourmet Black Tie Dinner

Glass of Bubbles

Goats' Cheese Mousse
&
Warm Mushroom Cappuccino

Ballotine of Chicken Liver Parfait,
chicken rilette, leeks,
white truffle pearls

Sorbet

Pan Seared Scallops,
textures of cauliflower,
cumin foam

Beef Fillet
horseradish dauphinoise, celeriac purée,
caramelised red onion, mushroom duxelle,
port & thyme jus

Stilton Beignet,
crisp herb salad,
sticky fig chutney

Dark Chocolate Bombe,
salted caramel ice cream centre,
hot toffee sauce

£85 per person

Please advise us of any dietary requirements at time of booking so that alternative dishes can be planned