



The JOCKEY Inn

NEW YEARS EVE MENU

£100 Per Person

Glass of Champagne on Arrival

CANAPES

Prosciutto Crudo & Pear Rolls | Gorgonzola Cream

Mini Crab Cakes | Avocado Cream

Honey & Mustard Glazed Cocktail Sausage

Baba Ganoush & Feta | Endives

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STARTERS

Smoked Haddock Chowder | Poached Hens Egg | 1/2 Baked Baguette | Garlic & Truffle Butter

Garlic & Herb Baked Camembert | Toasted Sourdough | Winter Chutney (To Share)

Mackerel & Horseradish Fishcake | Beetroot Tartare | Pickled Kohlrabi

Mixed Beetroot Carpaccio | Goats Cheese Bon Bon | Crispy Walnuts | Nut Dressing

Rabbit & Chicken Terrine | Plum & Coffee Gel | Celeriac Remoulade | Croutes

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MAINS

Classic Roast Chateaubriand (To Share)

Rosemary & Garlic Roast New Potatoes | Garlic Mushrooms | Roast Vine Tomatoes | Watercress | Béarnaise Sauce

Peppered Venison Steak

Celeriac & Potato Croquettes | Wild Mushrooms | Grand Veneur Sauce (Chocolate Sauce)

Salmon En Croute

Saffron New Potatoes | Spinach & Roasted Red Pepper | Smoked Cauliflower Puree | Charred Purple Tenderstem Broccoli

Wild Forest Mushroom & Truffle Pithivier

New Potatoes | Shaved Truffle | Creamed Mushroom Sauce

Pan Fried Lemon Sole Meuniere

Parsley & Lemon Brown Noisette | Hand Cut Chips | Mussels



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DESSERTS

Baked White Chocolate Cheesecake | Mixed Winter Berry Jam

Vodka Trifle | Cherry | Orange | Custard

Ginger Spiced Pudding | Pineapple | Toffee Sauce

Tonka Beans Crème Brule | Biscotti

Trio of Local Cheeses | Artisan Biscuits | Chutney | Grapes | Celery | Apple