

FOYLES NEW YEAR'S EVE TASTING MENU

CANAPES AND BELLINI ON ARRIVAL

Beef Carpaccio on Toast - Smoked Mackerel with Horseradish Foam - Cerny Ash Cheese Mousse on Puff Pastry.

CHOICE OF APPETIZER

FREE RANGE DUCK MEAT LOAF

Quail Egg, Pickled Vegetables, Wilted Baby Spinach, Plum Sauce

HAND MADE RAVIOLI

Porcini Filling, White Wine Parsley Sauce, Truffle Shavings

FRESH MALDON BLACKWATER WILD OYSTERS ON CRUSHED ICE

Champagne Mignonette, Lemon Drops

CHOICE OF STARTERS

PAN SEARED BREAST OF PIGEON

Pigeon Leg Fritter, Port and Blackberry Compote, Red Cabbage, Chestnut Puree, Toasted Hazelnuts

FOYLES PRAWN MARTINI

Little Gem Lettuce, Avocado, Lemon & Vodka Mayonnaise, Langoustine Skewer, Vermouth Jelly

ENGLISH PEA PATE

Toasted Onion Roll, Pine Nuts, Pea Puree

CHAMPAGNE SORBET

CHOICE OF ENTREES

WILD BOAR RAVIOLO

Pecorino Romano Sauce, Nduja Crisps, Pine Nuts

MONKFISH TAIL, KING PRAWN AND BLACK MUSSEL STEW

Pickled Samphire, Cherry Tomato Puree, Salsa Verde, Halen Mon Sea Salt Focaccia

BETROOT RISOTTO

Taleggio and Manchego Cheese, Beetroot Crisps, Walnut and Lovage Pesto

CHOICE OF MAINS

FILLET OF HEREFORDSHIRE STEAK

Foie Gras, Pomme Puree, Romanesco Broccoli, Pancetta and Burnt Heritage Carrot Puree

OVEN ROASTED FILLET OF HALIBUT

Crispy Polenta Cake, Parmagiano Reggiano, Cornish Lobster Tail, Clarified Caper Butter, Samphire

RED LENTIL & GOATS CHEESE WELLINGTON

Dauphinoise Potato Tenderstem Broccoli, Pesto and Ricotta Filled Courgette Flowers

CHOICE OF DESSERTS

SEVILLE ORANGE CHOCOLATE FONDANT

Candied Orange Peel, Homemade Bitter Orange Marmalade

APPLE STRUDEL

Apple Choux Bun, Brecon Honey Ice Cream, Honeycomb Tuile

BLACK CHERRY PANNACOTTA

Morello Sauce, Cherry Sorbet, Shortbread Biscuits

SELECTION OF WELSH CHEESE

Perl Las, Perl Wen, Y Fenni, Tintern

HOMEMADE PETIT FOURS AND MINI CROQUE EN BOUCHE

8 COURSES £79 PER PERSON