

The Highway Inn

New Years Eve Menu

£70 per person

Amuse Bouche

Celeriac, Hazelnut & Truffle Veloute

Roasted Celeriac, Toasted Hazelnuts and finished with Truffle Oil

Starter

Cod Cheeks & Prawns

Lemon Steamed Cod Cheeks & Prawns with Creamy Leeks, Petis Pois

or

Butternut Squash, Gorgonzola & Almond Open Ravioli (V)

Open Ravioli, Brown Butter & Amaretto Sauce, Whipped Gorgonzola Crème Fraiche

or

Game Terrine

Local Game, Kelmscott Farm Sausage, Red Currant Jelly, Spiced Pear & Toasted Brioche

Champagne Sorbet Interlude

Mains

Featherblade Rossini

12 hour cooked Featherblade of Beef on a Croute of Chicken Liver Parfait, Truffle Shavings,
Roasted Baby Vegetables & Blandy's Duke of Clarence Madeira Sauce

or

Cotswold White Chicken Supreme

Chicken Breast, Black Garlic Chicken Sausage, Potato Puree, Roasted Baby Root Vegetables, Tarragon Jus

or

Turbot & Mussels

Pan Fried Turbot, Chapel Down Brut Steamed Mussels, Baby Potatoes, Samphire, Lemon & Pepper Pearls

or

Wild Mushroom & Truffle Risotto (V)

Wild Mushrooms, Sage and finished with Truffle Oil and Parmesan Shavings

Desserts

Triple Chocolate Terrine

Dark, Milk & White Chocolate Terrine, Orange Sorbet & Crunchy Meringue

or

Cotswold Cheese Board

Oxford Blue, Windrush Goats Cheese, Wyre Cheddar of Bath
Saint Eadburgha Brie Organic - Near Broadway. Served with Grapes, Celery & Quince Jelly

or

Coffee and Tia Maria Panacotta (GF)

Served with Crushed Amaretti Biscuits

V- Vegetarian GF- Gluten Free. Please notify a member of the team if you have any allergies.
A discretionary service charge of 10% will be added to your bill.