

THE HIGHWAY INN NEW YEARS EVE 2019

AMUSE BOUCHE

BUTTERNUT SQUASH & SAGE VELOUTE

STARTERS

BETROOT CURED SALMON – Lime Creme Fraîche, Pickled Cucumber & Seeded Crackers

PANKO CRUSTED GOATS CHEESE (V) – Served with Textures of Beetroot

DUCK LIVER PARFAIT – Served with Port Poached Plums & Toasted Brioche

AVOCADO PANZANELLA (VG) – Garlic Dressing, Cherry Tomatoes, Toasted Ciabatta Croutons & Baby Basil

HAND DIVED SCALLOPS – Served with Cauliflower Puree & Crispy Chorizo

PALATE CLEANSER

CHAMPAGNE SORBET

MAIN COURSES

OVEN ROASTED POUSSIN – Served with a Winter Salad, Game Chips & a Oregano, Orange & Sherry Sauce

LEMON SOLE – Served with Pomme Anna Potatoes, Asparagus Spears and a Burnt Lemon & Caper Butter Sauce

FILLET STEAK MEDALLIONS – Served with Fondant Potato, Roasted Baby Beetroots & Stilton Butter

STUFFED PUMPKIN (VG) – Filled with Wild Rice, Wild Mushrooms, Chestnuts, Fennel, Nuts & Pomegranates

DESSERTS

ESPRESSO CRÉME CARAMEL * (VG) – Served with Crushed Almond Praline

CARROT & WALNUT PUDDING – Served with Lemon Mascarpone Cream

CRANBERRY & WHITE CHOCOLATE BRIOCHE PUDDING – Served with Crème Anglaise

CHOCOLATE & HAZELNUT TORTE * – Served with Orange Sorbet

APPLE TART TARTIN – Served with Clotted Cream Ice Cream

ADD A CHEESE BOARD

LOCAL CHEESE & BISCUITS* – Oxford Blue, Windrush Goats Cheese, Wyfe Cheddar of Bath, Baron Bigod Brie of Suffolk, Served with Grapes, Celery & Quince Jelly

£45.00 Per Person

A Discretionary Service Charge of 10% will be added to your bill. Please notify a member of the team if you have any allergies. Dishes marked with * can be made Gluten Free using Gluten Free ingredients.