

# New Year's Eve Set Menu

Thursday 31<sup>st</sup> December

## STARTERS

### Scallop

Seared Scallop | Beetroot | Dill | Champagne Dressing

### Venison

Venison Tartar | Radish | Cucumber | Cured-smoked Egg Yolk

### Barkham Blue

Whipped Barkham Blue Cheese | Celery | Apple | Grape | Walnut

## MAINS

### Cod

Seared Cod | Smoked Cod Roe | Chicken Skin | Salt Baked Celeriac  
Anna Potato | Caviar Sauce

### Beef Fillet

6oz Beef Fillet | Seared Foie Gras | Savoy Cabbage | Truffle Mash | Beef Jus

### Risotto

Forest Mushrooms | Truffle | Pickle Shallots | Saffron Tuile | Walnuts

## DESSERTS

### Chocolate Mousse

Pistachio | Chocolate Lace

### Raspberry Textures

Chocolate Biscuit | Rum Chantilly

### New York Cheesecake

Caramelised Apples | Apple & Mint Sorbet

**Adult, £70.00 | Child, £30.00**

Child rate up to 13 years old.

Please contact [events@hireadinghotel.com](mailto:events@hireadinghotel.com) or 0118 944 0444 for details.

The menu price is per person and is inclusive of VAT at the current rate. All items are subject to availability. If you have a food allergy, intolerance, or sensitivity, please let your server know before you place your order. Detailed allergen information is available upon request. We cannot guarantee the total absence of allergens in our dishes.