

THE WHEATSHEAF



NYE SET MENU

£65 includes a glass of prosecco or bellini on arrival

TO START

For the table to share

Hot smoked Chalk stream trout blini, Ossetra caviar

Wild mushroom donut, truffle creme (vg)

Bluefin tuna, preserved fig, blood orange, lardo, Olea olive

FIRST COURSE

40 day dry-aged Hertfordshire rump beef tartare

Squid 'pappardelle', garlic & chilli butter

Wild mushrooms on toast, celeriac, sage, currants (vg)

SECOND COURSE

Anglesey fillet of seabass, celeriac, leek, black garlic

Glazed Angus short-rib, mustard custard, shallot

Cabbage 'schnitzel', garlic & parsley sauce (vg)

Duck duck goose: Szechuan duck breast, duck liver parfait, goose fat pomme anna

TO FINISH

Custard tart, nutmeg

Fried apple pie, cinnamon ice cream (vg)

Rum baba, calvados, chantilly

Lambardy Taleggio, aged balsamic, lingue