

# THE CARPENTERS ARMS



STANTON WICK



## NEW YEARS EVE 2018

Homemade smoked cheese & cranberry bread with rosemary butter

~

Confit chicken & sweetcorn arancini with basil & parmesan mayonnaise

Salad of smoked duck, baby rocket & red chard with sour cherry compote

Treacle cured salmon, feta mousse & crispy mushroom crumb

Roasted red onion & plum tomato salad on buckwheat blinis with sherry vinegar dressing **(v)**

Wild mushroom & ricotta pate, winter spiced orange curd & pumpernickel **(v)**

~~~~~

Chicken ballantine stuffed with thyme & roasted garlic mousse;  
sweet potato mash & roasted baby vegetables

Roast sirloin of west country beef (cooked pink) with horseradish dauphinoise  
& sweet red cabbage, pink peppercorn sauce

Pan seared fillet of brill with samphire & baby potatoes, lobster & orange cream sauce

Baked fillet of cod topped with mushroom duxcelle on butterbean & chorizo cassoulet

Manchego gnocchi with roasted squash & courgette, parsley & sunflower seed pesto **(v)**

Cauliflower & almond strudel with creamed spinach **(v)**

~~~~~

Coffee semi fredo with doughnut

Milk chocolate & mint parfait with ginger bread

Cinnamon spiced cheesecake with cherry compote

"Christmas" bread & butter pudding, salted caramel ice cream

Local cheese, figs, honey roasted walnuts & biscuits

~~~~~

Coffee & fudge

**£60 per person**

**DISHES ARE SUBJECT TO CHANGE DUE TO MARKET CONDITIONS & AVAILABILITY**