

# C h e z   B r u c e

## New Year's Eve 2018

Rare-grilled tuna with citrus salsa, prawn tempura, chilli and mint  
Foie gras and confit duck ballotine with sour cherry purée and toasted brioche  
Cotechino e lenticchie: traditional Italian new year's dish of trotter sausage, braised lentils and salsa verde  
Char-grilled hispi cabbage heart with whipped Gruyère, Jerusalem artichokes, black truffle & hazelnuts  
Dorset Lobster and scallop ravioli with bisque sauce, samphire and chives

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Beef fillet with hand-cut chips, peppercorn sauce and shallots  
Breast and stuffed leg of Cornish chicken with wild mushrooms, black Perigord truffle and leeks  
Roast venison loin with Lyonnaise fondant potato, braised red cabbage and spiced carrot purée  
Wild turbot with crushed potatoes, brown shrimps, beurre blanc, caviar and chives

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Chocolate and caramel tart with crème fraîche and honeycomb  
Warm hazelnut financier with praline parfait and poached pears  
Yorkshire rhubarb, Champagne and mandarin trifle  
Passion fruit sorbet with thin crisp coconut biscuits  
Cheese

***Whilst we will do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen-free***