

THE CLOSE HOTEL

NEW YEAR'S EVE DINNER



Bubbles and canapes

Starters

Cauliflower velouté, blue cheese beignet

Beetroot and sloe gin cured salmon croûte, pickled cucumber and dill crème fraîche

Smoked duck ham, confit orange, toasted hazelnuts and chicory

Crispy duck egg, spinach, watercress purée and verjus gel

Mains

Braised pork cheek, horseradish pomme purée, kale and roasted shallots

Fillet of Cotswold venison, braised red cabbage, dauphinoise potatoes, chard & blackberry jus

Loin of cod, roasted pancetta, crushed new potatoes, samphire & hazelnut brown butter

Roasted pumpkin tagliatelle, roasted pumpkin seed butter and spinach

Desserts

Pistachio crème brûlée, orange and thyme biscotti

Blackberry and apple crumble tart, citrus custard

Dark chocolate tart, chocolate crumb and blackcurrant sorbet

Orange posset, berry compote and pink peppercorn shortbread

Cotswold cheese selection, chutney, celery, grapes and biscuits

Tea or coffee served with petit fours

£99 per person