



# THE CLOSE HOTEL

## NEW YEAR'S EVE MENU

### CANAPÉ & GLASS OF CHAMPAGNE ON ARRIVAL

Hand dived scallop crudo, apple, celeriac, caviar

Salt baked celeriac, winter truffle (pb)

### STARTERS

Lobster ravioli, Cornish crab bisque, courgette duxelle

Three bird terrine, apple & brandy chutney, toasted sourdough

Delicia pumpkin carpaccio, toasted seeds, Laverstoke Park Farm mozzarella & hazelnut oil (v, gf)

Jerusalem artichoke soup, roasted cep mushrooms, truffle oil (pb, df, gf)

### PALATE CLEANSER

Rhubarb & ginger consommé (pb)

### MAINS

Pavé of turbot, celeriac, apple, mussel ragout (gf)

Guinea fowl breast & thigh, Jerusalem artichoke, leek ash risotto (gf)

Dry aged beef Wellington, hassleback potatoes, roasted heritage carrots, beef jus

Foraged mushroom & spinach pithivier, long stem broccoli, hassleback potatoes (pb)

### PUDDINGS

Valrhona Caramélia chocolate, caramelised white chocolate, soil

Lemon & Prosecco Savarin cheesecake, raspberries, clotted cream shortbread (gf)

Apple tarte Tatin, spiced apple caramel, vanilla ice cream

Poached winter berries, meringue, verbena (pb, gf)

### CHEESE COURSE

Baron bigod, truffle honey, crackers (v)

### PETIT FOURS

Chocolate truffles (v)



## COTSWOLD INNS & HOTELS

(v) – vegetarian (pb) – plant based (gf) – gluten free (df) – dairy free

*All of our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients - if you have a food allergy, please let us know before ordering. Full allergen information is available.*