

The Hungry Duck

New Year's Eve Celebration Dinner

Arrivé

House-mulled Wine

Amuse

Sage & Onion Bread | Chestnut Butter

L.A.S. Vino Nebbiolo, Margaret River

Appetiser

Coddled Hen's Egg | Burnt Nutmeg Cauliflower Purée | Crayfish | Honey-glazed Ham

Gran Cerdo Tempranillo, La Rioja

Intermédiaire

Candy Beetroot | Port | Yoghurt Sorbet

Château La Gordonne, Provence

Entrée

Fillet of Dexter Beef | Smoked Barley | Sticky Bone Marrow Dumpling | Molasses Cashews | French Onion Potato

Pisano Tannat, Progreso, Uruguay

Dessert

Dark Chocolate Tart | Mascarpone Sorbet | Milk & Hazelnut Crumb

Susan Balbo Late Harvest Malbec, Mendoza

Fromage

Amalthea | Bread Crackers | Apple & Rosemary Jelly

Ramos White Port

Depart

Louis Dornier et Fils Brut, Champagne

£85 per person

Wine Flight £45 per person

If you suffer from any allergies, please speak to your server.