



THREE CROWNS

CHAGFORD

❖ New Year's Eve Menu ❖

STARTERS

Camembert

Chutney, pepper, cucumber, celery, crusty bread (V, GF*)

Tenderstem broccoli

Black garlic, endive, poppy seeds, olive dressing (V, VE, GF, DF)

Cured mackerel

Cucumber, dill, buttermilk (GF)

MAINS

Slow braised pork belly

Pork croquette, balsamic roasted carrots, apple sauce, crackling, jus (GF*, DF*)

Roasted breast & confit leg of partridge

Fondant potato, bacon jam, wild mushrooms, garlic puree, madeira jus (GF*, DF*)

Roasted hake

Fricassee of baby onions, girolles and smoked bacon, potato terrine (DF*, GF)

Roasted red pepper polenta

Buttered green beans, red pepper puree, saute new potatoes (V, VE*, DF*, GF)

DESSERTS

Doughnuts

Smoked whiskey ganache, chocolate sauce (V)

Coffee panna cotta

Coffee granita, coffee ice cream (GF)

Mango bavaois

Mango jelly, mango sorbet (GF)

Three cheese board

Selection of biscuits, tomato chutney, grapes, celery (V, GF*)

£35 per person