



SOPWELL
HOUSE



New Year's Eve - St Alban Suite

Starters

Lavender cured salmon tartar, dill crème fraiche, keta, mesclun leaves, bread shard

Assiette of cauliflower, raisins, capers and mint VE

Chicken liver and duck liver parfait, spiced plum chutney, toasted brioche

Sorbet

Blood orange and Champagne

Mains

Roast halibut, saffron potato, confit fennel, spinach, morel chowder

28-day aged fillet of Angus beef, braised beef shin en croute, English onion, parsnip and caraway purée, bordelaise sauce

Roast artichoke, goats' cheese, olive and courgette cannelloni, courgette fritters, tomato ragu V

Desserts

Valrhona Itakuja chocolate tart, passion fruit, orange sorbet

Mulled wine winter pudding, vegan vanilla ice cream VE

Cheese

Shropshire blue, Montgomery Cheddar, Baron Bigod, Blanche goats
Served with artisan crackers, grapes and quince jelly

Coffee and petits fours

