

NEW YEAR'S EVE MENU 2019

STARTERS

SMOKED BEEF CONSOMME

Chestnut dumplings

SEARED FOIE GRAS

Pickle mushrooms, toasted brioche

SEAFOOD RAVIOLI

Smoked tomato tartar

CAULIFLOWER SALAD

Old Winchester, lemon, Cajun nuts

MAINS

GRILLED 35 DAYS AGED RARE FILLET

Bone marrow pie, red wine jus

PAN ROASTED MONKFISH

Parsley mash, shallot & cherry vinaigrette

CHOP HOUSE SPICED MARINATED LAMB RACK

Pomme gratin

To share

WINTER TRUFFLE

24 days aged old Winchester linguine

SIDES 5

HAND CUT CHIPS

Truffle - supplement +7.00

CRUSHED CELERIAC

Chilli, lime, coriander

SPINACH

Sautéed or creamed

BUTTER LETTUCE SALAD

Chive, shallot dressing

DESSERT

CINNAMON APPLE PIE

Custard

RICE PUDDING BRULE

Satsumas

CHOCOLATE CAKE

Crème fraiche, lime

SELECTION OF TRADITIONAL BRITISH CHEESES

Biscuits

THREE COURSES £90.00

A discretionary service charge of 12.50% will be added to your bill. All prices are inclusive of VAT at 20%.
Please inform a member of our team if you suffer with any allergies