



PATERNOSTER CHOP HOUSE

New Year Eve 2021

Balvenie whisky, beetroot & dill cured salmon, cucumber, sour cream, Melba
Roast Jerusalem artichoke soup, truffle oil, chives, pickled walnut toast / vg
Carver Creedy duck, chicken liver & bacon terrine, date chutney, brioche
Chicory, watercress, mulled pear & radicchio salad, walnut dressing / vg

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Beef Wellington, creamed spinach, potato gratin, peppercorn sauce
Icelandic wild cod, prawn & saffron risotto, spinach, lobster bisque
Wild mushroom 'vol au vent', baby leeks, parsley purée, crisp leeks / vg
Marks Hall Estate venison loin, red cabbage, creamed potato, Port & blackberry jus

Sides + 4.5 each

Triple cooked chips, Creamed potato, Buttered greens, Wilted spinach,
Chicory, radicchio & watercress salad

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Warm Valrhona 70% chocolate fondant, milk ice cream
Sicilian lemon posset, almond & pistachio biscuit
Cambridge Burnt cream, Brandy snap
Baron Bigod cheese, chutney, crackers & oat biscuits

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Coffee & Chocolate truffles
3 Courses £80.00