

RIDING HOUSE CAFÉ

NEW YEAR'S EVE SET MENU

TO START

HONEY & THYME GOAT'S CHEESE
baby beetroot, crispy shallots, pumpkin seeds

SCALLOPS & PORK BELLY
star anise carrots, curry oil

LANDAISE CHICKEN BALLOTINE
quince chutney, pickles

TO FOLLOW

WOODLAND MUSHROOM RAGU
creamed polenta, pickled heritage carrots,
aged parmesan

PAN-ROASTED ICELANDIC HALIBUT
celeriac, cabbage, red wine butter

GRILLED LONGHORN SIRLOIN
Lyonnaise spinach, mash

TO END

CHOCOLATE FONDANT
sour cherry jam, malted ice cream

VANILLA POACHED PEAR
hot chocolate sauce, milk ice cream

ENGLISH CHEESES
quince chutney, biscuits

PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES OR INTOLERANCES.
WE ARE HAPPY TO PROVIDE YOU WITH ANY INFORMATION YOU MAY NEED.