

Newlyns

YOUR HOUSE CHEF

A Typical Fine Dining Home Dinner Party Menu

STARTERS

*Duck & Cranberry Terrine served with
Homemade Toasted Walnut Bread & Chutney*

Venison Carpaccio with a Port Reduction & Beetroot Jelly

Scallops with a Curried Cauliflower Purée & Crispy Parma Ham

*Barkham Blue Cheese & Fig Tartlet
with a Balsamic Reduction*

*Salmon Confit with Hot Smoked Salmon Cake
served with Celeriac Rémoulade*

MAIN COURSES

*Confit Duck Leg with slices of Duck Breast, Plum Compote,
Madeira Jus & Dauphinoise Potatoes*

*Roast Fillet of Lamb with Mint Pesto,
Confit of Lamb Shoulder Croquette, a Red Wine Jus
& Potato Rösti*

*Pastrami Beef Fillet, Braised Ox Cheek,
served with a Port Jus & a Fondant Potato*

*Trio of Pork, Cheek, Slow Cooked Belly & Pork Tenderloin
on a Compote of Apple & Sage, served with a Calvados Jus
& Celeriac purée*

*Truffle & Thyme Scented Guinea Fowl
on a Parmesan & Spinach Risotto*

DESSERTS

Lemon Tart with Passionfruit Sorbet & Seasonal Berries

Chocolate Fondant with Blood Orange Sorbet & Vanilla Mascarpone

Almond & Apple Tart with a Lemon Crème Anglaise

*Vanilla Crème Brûlée with Salted Caramel Topping
& Cardamom Shortbread*

Selection of Hampshire Cheeses, Fruit Purées & Crackers

Prices start from £75.00 per person