

THE POPLARS  
NEW YEARS EVE DINNER 2017  
£50 per person

Canapés on Arrival

~

Minted Pea & Watercress Soup with Vintage Cheddar Dumplings

Shredded Duck Filo Parcels with Ginger & Plum Salsa

Crab & Avocado Terrine with Basil Vinaigrette & Toasted Ciabatta

Bubble & Squeak Risotto with a Crispy Hen's Egg

~

Strawberry & Mint Granita

~

Pan Fried King Prawns & Scallops with Chorizo, Pickled Samphire Grass & Saffron Butter

Fillet of Beef with Shallot Marmalade, Celery Puree & Essence of Port with Game Crisps

Garlic & Herb Panko Crusted Breast of Chicken on a bed of Baby Leeks with Black Truffle Foam

Goat's Cheese, Fig & Caperberry Puff Pastry Open Tartlet with Red Pepper Tapenade

ALL SERVED WITH TENDERSTEM BROCCOLI, RED CABBAGE & DUCHESS POTATOES

~

Triple Chocolate Layered Mousse with Fresh Strawberries & Chocolate Shavings

Coconut Pannacotta with Raspberry Gel & Blackcurrant Sorbet

Twice Baked Lemon & Lime Soufflé with Passionfruit Pearls

Selection of English Cheese & Biscuits with Celery, Grapes & Sticky Fig Relish

~

Coffee & Homemade Chocolate Truffles

~

Glass of Bubbly to Toast the New Year

**IF YOU HAVE ANY FOOD OR DRINK ALLERGY OR INTOLERANCE AND WOULD LIKE TO KNOW ABOUT ANY ALLERGENIC INGREDIENTS IN OUR PRODUCTS, PLEASE SPEAK TO A MEMBER OF OUR STAFF BEFORE PLACING YOUR ORDER**