Duke of Wellington Inn New Years Eve Menu

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Two People, Two Courses £99 Includes a Bottle of House Wine Cured Venison Carpaccio Horseradish Emulsion, Parsnip Crisp, Cabernet Sauvignon Vinaigrette, Parmesan

> Tempura Oysters Tomato Sambal, Wasabi Emulsion

Barbecued Pork Ribs Hispi Cabbage & Chicory Slaw

Smoked Haddock, Leek & Butterbean Bake Aged Parmesan

Shiitake & Chestnut Mushroom Orzo Truffle Brie Filo Parcel, Pickled Enoki Mushrooms

Honey Glazed Duck Breast
Confit Duck Leg Sarladaise Potato, Carrot, Blood Orange Jus

North Shields Market Fish Mussel, Chorizo & Bean Cassoulet

Truffle & Brioche Stuffed Chicken Wild Mushroom Puy Lentils, Boulangère Potato, Chicken Broth

Pan Fried Halibut Brussels Sprouts & Pancetta, Celeriac Fondant, Red Wine Jus

Cauliflower & Mozzarella Arancini Roasted Red Pepper & Almond, Scorched Cauliflower, Pickled Shallot

If you have a food allergy or intolerance please speak to a member of staff about your requirements

Desserts

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Buttermilk & Blood Orange Panna Cotta Oat Clusters

Chocolate & Banana Cannelloni Banana Loaf, Chocolate Syrup

> Passion Fruit Souffle Rich Chocolate Ice Cream

Sticky Toffee Pudding Butterscotch Sauce, Salted Caramel Ice Cream

Selection of 3 Artisan Cheeses Quince Jelly, Chutney, Sourdough Crackers

Ice Creams and Sorbets (£2 per scoop)



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