



nola

NEW YEAR 2024

FIVE COURSE SET MENU £110

LIVE JAZZ FROM 9PM TILL 1AM

SPARKLING ON ARRIVAL

SOUP

FOREST MUSHROOM, THYME AND TRUFFLE
SOUP (VG)

CAJUN COUBION, A SPICY DEEP SOUTH VERSION
OF THE CLASSIC BOUILLABAISSÉ

CHICKEN AND SWEETCORN CHOWDER

STARTER

SMOKED SALMON AND GOAT CHEESE MOUSSE
WITH BEETROOT CARPACCIO

DUCK TERRINE WITH KIRSCH CHERRY COMPOTE

COURGETTE, ASPARAGUS AND VEGAN
CRÈME FRAÎCHE TERRINE (VG)

PALATE CLEANSER

CHAMPAGNE SORBET SERVED WITH
RASPBERRY CASSIS PUREE (VG)

MAIN COURSE

RACK OF LAMB ON PRESSED SHOULDER WITH
GRAIN MUSTARD, BUTTERNUT SQUASH STICKY
RED CABBAGE AND LAMB REDUCTION

MONKFISH TAIL ON ROASTED VEGETABLE
RATATOUILLE AND GARLIC ROASTED POTATOES

CORN FED CHICKEN SUPREME ON A BUTTERY
FONDANT WITH PORRUSALDA CREAM

BUTTERNUT SQUASH WELLINGTON,
MUSHROOM DUXELLES, TENDERSTEM BROCCOLI
AND VEGAN APPLEWOOD SMOKED CREAM (VG)

DESSERT

SELECTION OF FINE CHEESES WITH CRACKERS
AND QUINCE JELLY

STRAWBERRY MACARONS STUFFED WITH FRESH
CREAM AND STRAWBERRIES

CHOCOLATE MOUSSE WITH CHOCOLATE SOIL
AND SHARDS (VG)

PROFITEROLES FILLED WITH PRALINE CREAM
DIPPED IN CHOCOLATE WITH SPRINKLED
FLAKED ALMONDS