



nola

New Year's Eve

Five Course Set Menu £110

Soup

SWEET POTATO AND COCONUT SOUP *Vg*

CAJUN COUBION; A SPICY DEEP SOUTH
VERSION OF THE CLASSIC BOUILLABAISSE

CHICKEN AND LEEK SOUP WITH WHITE BEANS

Starter

SMOKED SALMON TIMBALE, STUFFED WITH
A MOUSSE OF SALMON AND ROASTED
PEPPER WITH BASIL PESTO

RARE BREED PORK RILLETS WITH APPLE JELLY,
PEA SHOOTS AND CRACKLING

BEETROOT AND THYME CREAM CHEESE
TERRINE *Vg*

Palate Cleanser

PROSECCO SORBET SERVED WITH CHAMBORD
AND RASPBERRY PUREE *Vg*

Main Course

FILLET OF BEEF WELLINGTON: FILLET OF BEEF
TOPPED WITH A MUSHROOM AND CHICKEN
LIVER PÂTÉ, WRAPPED IN PUFF PASTRY,
SERVED WITH A BORDELAISE SAUCE

MONKFISH FILLETS, WRAPPED IN PARMA HAM
SERVED ON MEDITERRANEAN VEGETABLES
WITH A TOMATO NAGE

PITHIVIER OF ROASTED PEPPERS, KING OYSTER
MUSHROOMS, SPINACH AND PINE NUTS,
WITH A SMOKED CHEDDAR SAUCE *Vg*

Dessert

BEIGNETS: A NEW ORLEANS SIGNATURE DESSERT,
SERVED WITH WARM CHOCOLATE DIPPING SAUCE

BAKED VANILLA CHEESECAKE WITH PECAN
PRALINE AND BUTTER TOFFEE SAUCE

A SELECTION OF FINE CHEESES SERVED
WITH CRACKERS AND QUINCE JELLY

CHOCOLATE MOUSSE WITH FRUIT
& CHOCOLATE SHARDS *Vg*

*Dishes may contain allergens.
If you have any diet requirements,
please ask a member of our team*