

Eynsham Hall

"WHOLEHEARTEDLY"

New Year's Eve Menu 2018

Starter

Smoked duck and confit of Duck terrine, celeriac remoulade, toasted brioche (d) (g)

Seared goats cheese and potato terrine, tomato chutney, toasted brioche (v) (d) (g)

Main Course

Beef wellington, fondant potato, creamed spinach tartlet, heritage carrot, shallot puree, truffle jus (g) (d)

Mushroom raviolis, creamed wild mushrooms, parmesan (v) (g) (d)

Dessert

White and dark chocolate Delice, salted caramel ice cream (g) (d)

Tea or Coffee

(v) vegetarian (g) contains gluten (n) contains nuts (d) contains dairy

(*) gluten and dairy free