

MUSE
—BRASSERIE—

NEW YEARS EVE

2 0 2 6

TASTING MENU • £70 PER PERSON

A Glass of Prosecco on Arrival

Sourdough Bread Rolls with Farmhouse Butter (g, d)
Amuse-Bouche

STARTERS • CHOOSE ONE

Jerusalem Artichoke Soup

Caramelised pear and walnut (ve, n)

Pressed Chicken & Smoked Duck Terrine

Heritage beetroot and quince jelly (g)

Slow-Cooked Pork Belly

Lobster and cep fricassée (d, sf)

PALATE CLEANSER

Kaffir Lime & Candied Ginger Sorbet (ve)

MAIN COURSES • CHOOSE ONE

Venison Wellington

Fondant potato, salsify and blackberry jus (d, g)

Prawn & Scallop Ravioli

Halibut and prawn bisque (sf, d, g)

Celeriac Three Ways

Roasted celeriac, curried celeriac purée, celeriac bhaji and hazelnut (ve, n)

DESSERTS • CHOOSE ONE

Chocolate & Salted Caramel Pine Cone

Morello cherry sorbet (g, d)

Apple Tarte Tatin

Green apple sorbet (g, ve)

TO FINISH

Rosé Champagne Macarons (n)

g – gluten | d – dairy | n – nuts | sf – shellfish | ve – vegan