

THE HOLLYBUSH

NEW YEAR'S EVE MENU

£79.95 PER PERSON

STARTERS

■ PARMA HAM WRAPPED SCALLOPS

Burnt apple puree | Crispy kale | Red caviar | Caramelised onions | Hazelnut crumb

■ LOBSTER THERMIDOR - SHARER

Crusty sourdough breads | Garlic butter | Chilli butter | Creamed spinach | 3 cheese mac & cheese

■ MUSHROOM BRUSCHETTA

Sourdough bread | Black garlic puree | Pickled shallot | Balsamic glaze | Rocket | Whipped ricotta

■ BRAISED OX CHEEK CROQUETTE

Caramelised onion puree | Fennel salad | Parmesan | Red wine reduction

MAINS

■ 6OZ FILLET SURF & TURF

Garlic butter prawns | Flat mushroom | Vine tomatoes | Parmesan & truffle seasoned fries

UPGRADE TO LOBSTER TAIL £9.95 PP
ADD PEPPERCORN OR BLUE CHEESE £2.95 PP

■ PAN FRIED SEABASS

Lemon & potato terrine | Cafe de Paris sauce | Black garlic puree | Tenderstem broccoli | Charred leeks | Pickled shallots | Crispy capers

■ CARMELISED BEETROOT & ONION TARTE TATIN

Crumbled feta | Rocket, walnut & pear salad | Citrus vierge | Tenderstem broccoli | Burnt apple puree

DESSERTS

■ LEMON & BLUEBERRY POSSET

Blueberry & yuzu gel | White chocolate & vanilla crumb | Crisp meringue | Fresh fruits | Blueberry & white chocolate tuile

■ RASPBERRY AND CHAMPAGNE CHEESECAKE

Fresh fruits | Raspberry ripple gelato | Raspberry gel | Champagne syrup | Brandy snap

■ SALTED CARAMEL & POPCORN CHOUXNUT

Caramelised white chocolate ganache | Butterscotch cream | Biscoff crumb | Salted caramel gelato | Brandy snap

WELCOME DRINK ON ARRIVAL