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## KLOSTERHAUS NEW YEAR'S EVE MENU 2020

*4 courses*

*£95 per person*

### **Wye Valley Smoked Salmon Tartar**

*Pickled kohlrabi, crisp shallot rings, lemon cream, melba*

### **Smoked Beetroot Tartar (vg)**

*Pickled kohlrabi and charred orange salad, lemon & fennel cream*



### **Seared Duck Liver Terrine**

*Thyme, vanilla, sauternes, apple compote, brioche*

### **Yellow Fin Tuna**

*Mango, sesame, soya, ginger, avocado, lime, coriander*

### **Heritage Carrot Salad (vg)**

*Semi dried grapes, pine nut pesto, crisp parsnip, citrus dressing*



### **28 Day Dry Aged Grass-Fed Beef Fillet**

*Potato & celeriac gratin, baby winter vegetables,*

*café du Paris butter, port wine jus*

### **Grilled Halibut**

*Truffled potato mousseline, caramelised salsify,*

*buttered kale, fish red wine jus*

### **Wild Mushroom, Spinach and Chestnut Wellington (vg)**

*Lovage pesto, dressed winter leaves*



### **Chocolate and Mandarin Delice**

*Gingerbread, marzipan ice cream*

### **Caramelized White Chocolate Panna Cotta**

*Blood orange, pistachio crumb*

### **Passionfruit & Coconut Cheesecake (vg)**

*Mango salsa, cardamom biscuit*

### **Farmhouse cheeses**

*Selection of pasteurized and unpasteurized cheeses, apple chutney*

(VG) -suitable for vegan requirements / (V)- suitable for vegetarian requirements. For allergies and dietary requirements, please speak to your waiter before ordering. Please be aware that traces of allergens used in the kitchen maybe present. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs and unpasteurized cheese may increase your risk of foodborne illness, especially if you have certain medical conditions. A discretionary 12.5% service charge will be added to your bill. All prices include VAT.