

THE GREEN

New Year's Eve Menu Degustation

Champagne Bellini
(on arrival)

Caviar & Sunchoke
(Amuse Bouche)

Sourdough & Rye Bread with Brue Valley Butter
(Maldon Sea Salt)

Venison Carpaccio
Caramelized Banana Shallots & Port Reduction
or
Goats Cheese Mousse
Sea Buckthorn Berries & Beetroot Sourdough Breadcrumbs

Sea Trout Gravlax
Wasabi Crème Fraiche & Keta Caviar

Honey Glazed Duck Breast
Pink Peppercorns, Cavolo Nero, Balsamic Jus, Bubble & Squeak
or
Steamed Fillet of Sea Bream
Ashed Potato, Tomato, Saffron Cream & Smoked Turbot Butter

Kefir & Lime
Sorbent

Dark Chocolate Parfait
Griottine Cherries and Almond Praline
or
Selection of Artisan Cheeses (22 mile radius)
Somerset Membrillo & Oat Biscuits

Tea or Coffee
Selection of Petit Fours

£70
Per Person

If you have any food allergies please let us know

THE GREEN RESTAURANT

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