

THE SWAN

New Year's Eve Menu

31st December 2019

3 Courses ~ £75 per person

Glass of seasonal fizz on arrival

Cauliflower soup, beurre noisette

Chicory, pear & walnut salad, Barkham blue cheese, muscatel vinegar

Seared wood pigeon, puy lentils, smoked pancetta, truffle oil

Duck liver parfait, sauternes jelly, brioche

'Coquille St Jacques'

Beef wellington, 'Jansson's temptation', cavolo nero, truffle

Roasted Ropsley partridge, pumpkin puree, kale, chestnuts

Salt baked parsnips, crisp polenta, roasted cauliflower, cavolo nero, Salmoriglio

Roasted crown prince squash, kale, house ricotta, toasted pine nuts, rosemary dressing

Cornish hake fillet, lobster cannelloni, chard, saffron cream sauce

Traditional tiramisu

Poached quince, sorbet, pomegranate, pistachios

Armagnac prune & almond tart, clotted cream

Piedmont bonet, hazelnut biscotti

Truffled Brillat-Savarin cheese, crackers, preserve



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Full pre-payment of £75 per head will be taken on booking

A discretionary service charge of 12.5 % will be added to your bill.

If you have any allergies or intolerances and require assistance in choosing a suitable dish please let us know.

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