

## ***New Year's Tasting Menu***

***125.00 per person***

Our New Year's Eve tasting menu has been created to offer a more decadent end to the year!  
Please let us know ahead of the day if you wish to dine from this menu

Mosaic Brut N.V., Fox & Fox, Mayfield  
Spiced Honey Roasted Nuts

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CAULIFLOWER AND TUNWORTH VELOUTE  
Celery, Pickled Walnuts, Mustard Seeds

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SMOKED HAM AND DORSET CRAB BEIGNET  
Spiced Tomato, Chive

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ORKNEY SCALLOPS  
Jerusalem Artichoke, Winter Truffle, Apple

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DRY AGED FILLET OF BEEF  
Ox Cheek and Red Pepper Ragu, Cannelloni, Brighton Blue, Beetroots

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SELECTION OF EUROPEAN CHEESES  
Truffle Honey, Quince Jelly, Malt Loaf

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ICED ORANGE PARFAIT  
Tonka Bean Clementine, Hot Chocolate

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DARK CHOCOLATE & LIME PAVE  
Passion Fruit and Mango Sorbet

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COFFEE  
Valrhona Chocolates

All of our fresh ingredients are purchased daily please be understanding if something is unavailable.

Food Allergies and intolerances – please speak to one of our front of house team when ordering.

To the best of our knowledge, no genetically modified ingredients are used in our cooking

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

All indicated prices are inclusive of 20% VAT

## ***Happy New Year from all at Thackeray's Restaurant***

***85.00 per person***

### **PRE STARTER**

HAND PICKED DORSET CRAB 'BON BON'  
Spiced Tomato, Chive

### **STARTER**

PAN FRIED HAND DIVED ORKNEY SCALLOPS  
Salt Baked Jerusalem Artichoke, Winter Truffle, Kentish Apple

POT ROAST QUAIL  
Sweet and Sour Carrots, Braised Legs, Hung Yogurt, Coriander

CARAMELISED CAULIFLOWER AND TUNWORTH VELOUTE  
Poached Celery, Pickled Walnuts, Yellow Mustard Seeds

### **MAIN**

CANEL FARM VENISON SADDLE  
Port Salsify, Roast Pear, Celeric Fondant, Braised Red Cabbage, Cocoa Nib Jus

DRY AGED FILLET OF BEEF  
Ox Cheek and Red Pepper Ragu, Cannelloni, Brighton Blue, Beetroots

PAN FRIED SEA BASS  
Curried Parsnips, Poached Leeks, Golden Raisins, Lobster and Cumin Cream

### **CHEESE COURSE**

SELECTION OF EUROPEAN CHEESES  
Truffle Honey, Quince Jelly, Malt Loaf  
*(optional £7.50 Supplement per person)*

### **PRE DESSERT**

ICED ORANGE PARFAIT  
Tonka Bean Clementine's, Hot Chocolate

### **DESSERT**

DARK CHOCOLATE & LIME PAVE  
Mango Salsa, Passion Fruit and Mango Sorbet

SPICED RUM PANNA COTTA  
Caramel Soaked Bananas, Crystallised Ginger, Peanut Brittle, Banana Sorbet

HAZELNUT & MEDJOUL DATE FRANGIPANI  
Frosted Nuts, Poached Winter Berries, Praline Ice Cream