

BICKLEY MILL INN

NYE MENU

STARTERS

Jerusalem Artichoke Soup with Chestnut Crumb *

Chicken, Wild Mushroom and Cognac Terrine with Cranberry and Orange Winter Salsa *

Pickled Red Mullet and Beetroot Textures *

Polenta Coated Wild Mushroom Arancini with Truffle Oil and Tarragon Dressing *

MAIN COURSES

Pan Seared Loin of Venison, Dauphinoise Potatoes with Star Anise and Chocolate Jus *

Pork Tender Loin wrapped in a Chicken Farce, Spring Onion Mash, Celeriac Puree and Madeira Sauce *

Lightly Grilled Fillet of Brill, Herb Crushed Potatoes, Brown Shrimp and Tomato Butter Sauce *

Piperade topped with Poached Egg and Rosemary Crumb *

Sharing Bowls of Seasonal Roasted Vegetables will be on the tables

PUDDINGS

Orange and Ginger Posset with Blueberries and Cardamom Shortbread *

Dark Chocolate and Pistachio Delice, Chocolate Crumb and Clotted Cream

Sticky Fig and Pecan Pudding with Toffee Sauce and Vanilla Ice Cream

West Country Cheeses, Winter Chutney, Grapes and Biscuits *

**Gluten Free Option Available*