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the georgian
TOWNHOUSE
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NEW YEAR'S EVE

CELEBRATE NEW YEAR'S EVE IN STYLE WITH A GLASS OF PROSECCO
ON ARRIVAL, CANAPES, A DELICIOUS THREE COURSE DINNER, CASINO
TABLES AND DJ TO TAKE YOU THROUGH TO MIDNIGHT - £85PP

Starters

Jerusalem artichoke soup, truffle oil, toasted sourdough (vg)
Butternut squash & wild mushroom tortellini's, sage & brown butter sauce (v)
Cromer crab, shaved fennel & orange salad, fresh herbs & miso dressing
Seared Scallops, sweetcorn & chorizo
Pressed Ham hock & pea terrine, piccalilli, focaccia bread

Mains

Roasted spiced cauliflower, white bean stew, chimichurri (vg)
Fillet of beef wellington, mashed potato, seasonal vegetable, truffle jus (£10 supplement)
Honey glazed Gressingham duck breast, potato gratin, caramelised beetroots, griotin cherry jus
Walsingham Estate haunch of venison, braised red cabbage, mulled wine jus
Seared Chalk stream trout, anna potato, lobster & tarragon butter sauce

Desserts

Baked Alaska
Chocolate & clementine torte, clotted cream
Pistachio crème Brûlée, honey shortbread
3 Scoops Selection of Ice cream or Sorbet

*Before you order your food and drink, please inform a member of the team
if you have a food allergy or intolerance.*

An adult's recommended daily allowance is (2000 Kcal).

*Tables of 4 or more are subject to a discretionary service charge of
12.5%*

(v)
Vegetarian

(ve) Vegan

(vea) Vegan
available