



HAPPY HOLIDAYS

New Year's Eve
MENU

£99.95
PER PERSON

Champagne & Chef's Amuse-Bouche To Start
GF/V/NF

APPETIZERS

CULLEN SKINK

Crayfish salsa | Parmesan croutons GF/NF

PAN SEARED WOOD PIGEON BREAST

Watercress mousse | Pickled carrot | Split hazelnut jus GF

SEAFOOD BEIGNETS

Sweet & sour cherry tomatoes | Saffron emulsion | Baby herb salad NF

PICKLED HERITAGE CAULIFLOWER

Blue cheese beignets | Crisp chicory | Lemon & parsley oil
(GF/V/DF/NF)

MAIN DISHES

**HARBOUR HEIGHTS CLASSIC BEEF
WELLINGTON**

Black garlic pomme puree | Roasted roots | Truffle butter |
Beef reduction NF

TEXTURES OF GLASTONBURY PIG


Bramley apple puree | Salsify | Watercress | Game crisps |
Calvados cream GF/NF

PAN ROASTED TURBOT

Cucumber | Heritage radishes | Saffron potato | Samphire |
Shellfish caviar bisque GF/NF

AUBERGINE PARMIGIANA

Watercress puree | Lemon orzo | Crispy basil | Pomodoro
sauce V/DF/NF





DESSERT

APPLE FRANGIPANE TARTLET

Blackberry & processco sparkler shot V

HONEY & MANDARIN BAVOROIS

Pistachio baklava V

BAILEYS & CHOCOLATE CHEESECAKE

Espresso granite | Cocoa nib tuilles GF/V/NF/DF

HARBOUR HEIGHTS CHEESE SELECTION

Chutney | Grapes | Freshly baked raison bread
GF/V/NF

TEA & COFFEE TO FINISH

GF - GLUTEN FREE | V - VEGETARIAN | DF - DAIRY FREE | NF - NUT FREE

Please call 01202 707 272 to book a table or visit www.fjbhotels.co.uk.
Should you have any concerns about food allergens or intolerances, please talk to a member of staff before ordering. We can provide an allergen chart for all of our dishes if required. Note a 10% service charge will be added to your bill, which will be shared between the whole team.

