



The Wotton House New Year's Celebration

Champagne & Canapés on Arrival

Freshly baked warm artisan bread to share with
Wotton honey butter, black olive tapenade (g, d, su)

Hot smoked Halibut in Wotton rosemary
Cucumber and kohlrabi pickle spinach and fennel cream (f, d, su)

Or

Confit duck pressing
Yuzu gel, toasted honey bread, braised baby carrot (d, su)

Or

Cauliflower and smoked almond (nuts)

Maple-Cured Beef Fillet (su, d)
Steamed leek, pea purée, potato rösti and red wine & port jus

Or

Lemon Thyme Roasted Chicken
Steamed leek, pea purée, potato rösti and white wine jus (su, d)

Or

Lemon Thyme Roasted Cauliflower & Lion's Mane Mushroom (VE)
Steamed leek, pea purée, potato rösti and a white wine & plant-based
cream reduction (su)

Chocolate mirror (d, so, g)
with Wotton honey Tourn raspberries sweet and sour blackberry

Or

Roquefort pressing (d, su)
black olive crisp quince gel

Freshly brewed coffee
Handmade sweet bites

so = Soya f = Fish c = Crustacean d = Dairy su = Sulphates
g = Gluten e = Egg v = Vegan m = Mustard

If you have any dietary requirements or food allergies, please let us know. Please be aware that due to shared cooking & preparation areas, we cannot guarantee that any menu item is allergen free. Some dishes may contain small bone and shell fragments.

