



NEW YEAR'S EVE MENU



AT THE ACORN INN

WELCOME GLASS OF FIZZ

CHEF'S AMUSE BOUCHE

OCTOPUS CARPACCIO

Parsley Emulsion, Blood Orange, Tapioca Tuile

PORK PÂTÉ

Chicken & Truffle Mousseline, Port Jelly, Walnuts, Carrots

RICOTTA, KALE & EGG YOLK RAVIOLI (V, VGO)

Cauliflower Purée, Crispy Kale

FILLET OF COD

Pommes Dauphine, Bok Choi, Confit Tomatoes, Creamy Creole Sauce

DORSET RIBEYE STEAK

Pommes Anna Chips, Beef Cheek Savoy, Black Garlic Purée, Jus

PEARL BARLEY & MUSHROOM RISOTTO (V, VGO)

BBQ King Oyster Mushroom, Mozzarella Mousse, Savoy

PRE-DESSERT

APPLE SOUFFLÉ (V)

Shortbread Crumble, Caramel, Cinnamon Ice cream

MILLEFEUILLE

Rose Crème Diplomate, Winter Berries Coulis & Sorbet

DARK CHOCOLATE GANACHE (V, VGO)

Coffee Cream, Biscuit Joconde, Conker Coffee Ice Cream

ACORN CHEESE SELECTION (V)

Homemade Quince Jelly, Crackers, Grapes

PETITS FOURS

£120 PER PERSON

Includes welcome fizz, dinner & music by Nina Garcia until midnight

(V) Vegetarian | (VGO) Vegan option available

*If you require information on the allergen content of our food, please ask a member of staff and they will be happy to help you.
Please note a discretionary service charge of 12.5% will be added to the bill.*

