

New Year's Eve at The Old House

Celebrate in Style ~ Dinner Jackets & Dresses

on the 31st December 2021 ~ 7pm

3 Course Set Menu & Live Music with Mark Searle

**** Bubbles on arrival ****

START

Rosary Goats Cheese Parcels ~ Beetroot Relish, Watercress, Balsamic Glaze

Ham Hock & Wholegrain Scotch Egg ~ Sweet Mustard Sabayon, Frisse Salad

Roast Cauliflower Veloute (V) ~ Crispy Sage, Toasted Pine Nuts, Shaved Pecorino

Baked Sea Bream Fillet ~ Fennel, Spinach, Orange, Black Olive Tapenade

Minted Pea & Potato Soup (VG) ~ Toasted Breads

MAIN

Beef Wellington ~ Mushroom Duxelle, Parma Ham, Dauphinois Potatoes, Tender Stem Broccoli, Port & Thyme Jus

Romsey Chalk Stream Trout Fillet ~ Crushed Herb Potatoes, Asparagus, Peas, Fish Veloute

Pan Seared Duck Breast ~ Fondant Potato, Pan Roasted Root Veg with Butter, Thyme & Garlic, Red Grape & Port Jus

Roast Squash, Chestnut & Spinach Pie (VG) ~ Hasselback Potato, Tender Stem Broccoli

DESSERT

Luxury Dark Chocolate & Salted Caramel Pot

Spiced Apple & Cinnamon Crumble with Ice Cream & Custard

Winter Berry Eton Mess

Gin & Pink Grapefruit Sorbet (VG)

Local Cheese Selection, House Chutney, Biscuits (£3.50 Supplement)

£65 Per Person (£30 deposit & Pre-Order required)

The Old House At Home ~ 62 Love Lane, Romsey SO51 8DE ~ 01794 513175

www.theoldhouseathomeromsey.co.uk

