



CLOCKTOWER  
BAR | LOUNGE | GRILL

# NEW YEAR'S EVE

## SEVEN COURSE FOOD JOURNEY

### AMUSE BOUCHE

*(Prosecco)*

Smoked Salmon Blini, horseradish crème fraiche & dill tips  
Mini Chicken, White Wine & Leek Pie (gf)  
Toasted Sourdough & Truffle Butter

### STARTER

*(Old Mout Berries & Cherries Cider)*

Crispy Duck Salad (gf)  
Pomegranate, Blood Orange Vinaigrette, Endive

### FISH COURSE

*(Dortmund Lager)*

Tandoori Spiced Monkfish Tail  
Red Lentil Dahl, Onion Bhaji Crumb

### MAIN COURSE

*(Vina Cerrada Tempranillo D.O.C. Rioja)*

Duo of Venison (gf)

Loin & Shoulder Venison, Pomme Anna, Roasted Celeriac Puree, Charred Baby Leek, Bramble Jus,

### PRE DESSERT

Sicilian Lemon Sorbetto

Mini waffle cone with Strawberry Compote

### DESSERT

*(Monsoon Valley Dessert Chenin Blanc)*

Chocolate Mousse & Salted Caramel Bundt  
Chocolate Soil & Red Fruits

### COFFEE & PETIT FOURS

A MEMBER OF THE EMERSON GROUP

