THE HOOPS INN

New Year's Eve

Five Course Dinner

£125 per person

Amuse-Bouche

Pheasant Vol-au-Vent

Cider cream & pickled apple

Roasted Celeriac Vol-au-Vent

Cider cream & pickled apple

Starter

Seared Scallop

Caramelised cauliflower purée & kohlrabi

Twice-Baked British Cheese Soufflé

Crispy leeks, whipped mustard cream & pickled walnut

Duck Liver Parfait

Sourdough crumpet, damson chutney & clementine oil

Fish

Grilled Monkfish

Champagne cream sauce, pomme purée, sea herb salad & caviar

Charred Baby Leeks

Saffron butter bean purée, toasted hazelnuts & pickled shallot

Meat

Glazed Beef Short Rib

Beef cheek & Stilton croquette, potato pavé & Port jus

Mushroom, Truffle, Savoy Cabbage & Chestnut Pithivier

Pumpkin velouté & sage

Dessert

Dark Chocolate Délice

Amarena cherry, toasted sourdough crumb & crème fraîche

Warm Pear Tarte Tatin

Cider caramel & Saffron Ice Cream Co. Simply Ginger ice cream

Cambridge Burnt Cream

Blackcurrant compote & hazelnut shortbread

Your Meal Includes Champagne at Midnight

Curated Wine Flight Available to Enjoy Throughout the Evening

We look forward to Celebrating our first New Year's Eve with you, as we toast to New Beginnings all around!
With Sincerity, from all of us here at The Hoops Inn.