



The Tunbridge Wells
Eating House

New Year's Eve 2018

Glass of Jacquart Champagne on Arrival

Starters

Venison Bresaola
Blue Cheese, Fig Syrup, Rocket
Isle Of Islay Chowder
Smoked Haddock & Whisky
Loch Duart Gin Cured Salmon
Crab, Fennel & Apple Salad
Heritage Beetroot Terrine
Goats Cheese Mousse, Frisée

Mains

Roasted Wild Halibut
Buttered Leeks, Saffron Creamed Potato, Langoustine Sauce
Barbary Duck Breast
Celeriac Puree, Potato Rosti, Cherries & Almonds
Hereford Ribeye Steak
Wild Mushrooms, Roasted Vine Tomatoes, Madeira Sauce
Root Vegetable & Mixed Nut Wellington
Stem Broccoli, Artichoke Puree

Desserts

Dark Chocolate & Salted Caramel Tart
Vanilla Ice Cream
Winter Fruits Meringue
Mascarpone Cream
Honeycomb Cheesecake
Toffee Popcorn, Chocolate Sauce
Mulled Wine Poached Pear
Honey Granola, Cinnamon Ice Cream

To Finish

Selection Of British Artisan Cheeses
Biscuits, Chutney
To Share (Served to centre of table)

Reservations 01892 530501

www.thetunbridgewellshotel.com

*12.5% discretionary service will be added to all bills.
We try at all times to buy Organic, GM Free & Free Range food.
No farmed fish or intensive production.
Please inform us of any allergies*

£95pp