

THE HOWARD ARMS ILMINGTON

New Year's Eve Menu Friday 31st December 2021

Champagne & canapés

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Dry aged shorthorn steak tartare, confit yolk, hazelnut, Dorset truffle  
Cured day boat monkfish, yogurt, curry, pickled sea herbs  
Drinkwaters Beetroot, blackberries, walnut granola, nasturtium (V)

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Hay smoked fallow deer, salt baked beetroots, black pudding croquette, truffle sauce
Cornish cod, roast squash, wild mushroom Ragu , mussels, caper dressing
Jerusalem artichoke risotto, confit egg yolk, crispy kale, candied walnuts (V)

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Manjari chocolate delice, hazelnut praline, malt ice cream

**Or**

English cheese, celery, grapes, oat cakes, fig chutney

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Coffee & petit fours

£60 per person

To book please call 01608 682226 or email: info@howardarms.com

Pre-orders by 19th December

Before you order food or drinks please let us know of any allergies or intolerances and we will be happy to show you what ingredients are in each dish or drink.

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Sitting down between 7.30pm and 8pm

STARTERS	MAINS	DESSERTS
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GUEST NAME	Steak tartare	Monkfish	Beetroot	DEER	COD	ARTICHOKE (V)	Chocolate delice	Cheese	DIETARY REQUIREMENTS
TOTAL									

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