

The Howard Arms

New Year's Eve

Snacks & bubbles

Cheese custard cones

Cod brandade

Beetroot meringues

A glass of Testulat Brut Champagne

Starters

Artichoke velouté, honeyed cornflakes (V)

Pigeon breast, pistachio, pigeon leg lollipop, Mirabelle plum

Trout & nori mosaic terrine, beetroot, celery & apple

Mushroom crème brûlée, pickled shimeji mushroom, black garlic, nasturtium (V)

Mains

Wild sea bass, squid ink sticky rice, potted shrimp sauce, spinach, lemon gel

Duck breast, potato Anna, duck wonton, blood orange, baby carrots

Polenta cake, cured duck egg yolk, beetroot & fennel (V)

Beef fillet, calves' liver faggot, parsnip, parsley mash, cavolo nero

Desserts

Pear tart tatin, cinnamon mascarpone, tonka bean ice cream

Chocolate & cappuccino crèmeux, pistachio ice cream

Orange Eton Mess

Local cheese & biscuits

Tea & coffee

£70 per person