

# THE HOWARD ARMS ILMINGTON

## New Year's Eve Menu

Saturday 31<sup>st</sup> December 2022

### For the table

Home-made rosemary & garlic focaccia, olive oil, balsamic

### Starters

Jerusalem artichoke soup, wild mushrooms, Cotswold crunch & treacle bread (V)

Deville lamb kidneys on toasted sourdough

Beetroot cured chalk stream trout, kohlrabi rémoulade, dill crème fraîche

Whole baked camembert to share for two, house chutney, toasted focaccia (V)

### Mains

Braised Galloway beef short rib, bone marrow mash, kale, red wine jus

Whole Cornish lemon sole, ratte potatoes, cafe de Paris butter, samphire

Adlestrop partridge, braised red cabbage, bread sauce, game chips

Drinkwater's Farm beetroot tart, chicory, hazelnut pesto, Windrush goats' cheese (V)

Herb-crust rack of venison to share for two, boulangère potato, game faggot, green peppercorn sauce, seasonal vegetables (Supplement £10)

### Deserts

Sticky toffee pudding, treacle sauce, honeycomb, clotted cream

Pear & vermouth trifle, bay leaf custard, blackcurrants

Dark chocolate & hazelnut tart, boozy prunes,

Selection of British cheeses, celery, grapes, chutney, oat cakes

£55.00 per person

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.