

# The Broom Tavern

## NEW YEARS EVE DINNER

£45.00 PER ADULT

GLASS OF CHILLED LE DOLCI COLLINE PROSECCO

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ROASTED PARSNIP AND CHESTNUT SOUP WITH CRÈME FRAICHE AND PANCETTA

ROASTED MUDWALLS FARM BEETROOT, GOATS CHEESE PUREE, CRISPY SHALLOTS  
AND PICKLED QUAIL EGG SALAD

CONFIT DUCK TERRINE WITH HERBS, APPLE RELISH, MARINATED CAPERBERRIES,  
BRANDY EMULSION AND TOASTED HOME MADE BREAD

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CRÈME FRAICHE SORBET WITH CANDIED LEMON

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PAN ROASTED FILLET OF HEREFORDSHIRE BEEF, CORNISH BLUE DAUPHINOISE POTATO, CONFIT  
RED ONION AND A MADEIRA TRUFFLE JUS

SEARED FILLET OF SEA BASS WITH CORNISH CRAB, CAULIFLOWER CHEESE,  
POTATO GALETTE AND AVRUGA CAVIAR

CELERIAC, LEEK AND GOATS CHEESE STRUDEL WITH SPROUTS-A-VERDE, PONT NEUF  
POTATOES, MUDWALLS FARM VEGETABLES AND RED WINE BEURRE BLANC

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VALHRONA CHOCOLATE PAVÉ WITH WHITE CHOCOLATE SORBET AND PARFAIT WITH  
ESPRESSO, OLIVE OIL AND HUNDREDS AND THOUSANDS

TOASTED CINNAMON RICE PUDDING WITH ROASTED APPLE, HOGANS APPLE SPIRIT  
SYRUP AND BRAMLEY APPLE ICE CREAM

THREE FINE BRITISH CHEESES WITH BISCUITS, HOMEMADE CHUTNEY,  
PICKLED WALNUTS AND GRAPES

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'BACON BUTTIES' – SERVED AT MIDNIGHT  
MAPLE CURED BACK BACON IN A SOFT ROLL WITH CORNISH BUTTER,  
TOMATO KETCHUP OR BROWN SAUCE