

7-Course Tasting Menu

NEW YEARS EVENING



Sunday, 31st December 2023

Arrival 19:30 to 20:30 - Doors open until 01:00

LIVE MUSIC

with Jackson on the Saxophone, Piano and Vocals Until 01:00

£90 per person

1st Course

CANAPES

fillet steak tartare, wild mushrooms, pickled shallots, wild rocket, white truffle dressing, rosemary crostini

*

smoked mackerel pate, melba toast, spiced tomato gel

2nd Course

AMUSE-BOUCHE

purple sprouting broccoli, cashel blue cappuccino

3rd Course

STARTER

pan-roasted pigeon breast, celeriac apple remoulade, scotch quail eggs, english mustard emulsion, crispy brussel sprouts

4th Course

STARTER

pan-seared scallops, zesty lime curd, scallop roe mayonnaise, chargrilled mini cucumber, baby pea-shoot, candy lemon zest



5th Course

MAIN

Option 1 – Meat

herb roasted venison loin, celeriac and potato puree, honey glazed figs, macerated berries, tender stem broccoli, bitter dark chocolate jus

Option 2 – Fish

torched stone bass, fresh steamed clams, roasted chorizo, diced steamed potatoes, charred spring onions, baby corn, spinach, lightly spiced tomato broth

6th Course

PALATE CLEANSER

iron bru sorbet

7th Course

DESSERT

toasted marshmallow, dark cherry chocolate mousse, lime parfait, pistachio sponge, crystalised cherry, aerated milk chocolate, dark chocolate soil

THE SpottedDog
RESTAURANT | FREE HOUSE