with Live Music
all night

New Year's Eve

Vegetarian Menu

7-Course Tasting Menu

£100
Per Person

£150
with wine paring

31st December
Arrival 19:30 to 20:30 - Doors open until 01:00

1st Course

Canapes

roasted butternut squash tartare, wild mushrooms, pickled shallots, wild rocket, white truffle dressing, rosemary crostini

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whipped goats cheese, melba toast, spiced tomato pearl

✦

2nd Course

Amuse-Bouche

purple sprouting broccoli, cashel blue cappuccino

✦

3rd Course

Starter

roasted asparagus, celeriac apple remoulade, pickled quail eggs, english mustard emulsion, crispy brussels sprouts

✦

4th Course

Starter

king oyster mushrooms, zesty lime curd, apple puree, chargrilled mini cucumber, baby pea-shoot, candy lemon zest

5th Course

Main

confit celeriac fondant, roasted baby heritage carrots, parsnip crisps, kale & spinach puree

✦

6th Course

Palate Cleanser

sex-on-the-beach granita

✦

7th Course

Dessert

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

New Year's Eve Menu

From the Spotted Dog Team,
we would like to wish you a Happy New Year.

THE SpottedDog

RESTAURANT | FREE HOUSE