ADNAMS SOUTHWOLD

The CROWN SOUTHWOLD

New Years Eve Menu

On arrival:

Glass of Adnams Champagne

(v) Sea salt and rosemary focaccia, whipped Fen Farm raw butter, olives

To Start:

(GF) Dry aged Suffolk beef tartare, black garlic emulsion, cured yolk, potato crisps

Rich crab and prawn bisque, Prawn sesame toast

(v) Porcini mushroom and English pecorino tart, truffle, herb salad

Main:

(PB) Butternut squash, beetroot and spinach welly, roasted celeriac puree,

beetroot & red wine sauce

(GF) Loin of Suffolk venison, cep puree, pickled prune, Jerusalem artichoke,

venison & port sauce

(GF) Atlantic halibut fillet, confit leeks, seaweed scraps, mussel velouté, fried capers,

Avruga caviar

Served with family style Tender stem broccoli & herby fried potatoes

Puddings:

(V) Mr Barrett's honey and whiskey tart, Fen farm cultured cream, honeycomb

(V, GF) Dark chocolate cremeux, caramel ice cream, sea salt, hazelnut and cocoa nib brittle

Pan fried malt loaf, poached pear, Baron Bigod brie

Extras Snowball truffles, fudge

A discretionary 12.5% service charge will be added to your food and drink bill, all of which goes to our wonderful front and back of house teams. For more information on the Adnams Community Trust please go to www.adnams.co.uk/pages/adnams-community-trust