



THE HIND'S HEAD
BRAY

NEW YEAR'S EVE MENU

SIX COURSES | CHAMPAGNE RECEPTION | MIDNIGHT CHAMPAGNE TOAST

MIXED CRACKERS

PEA AND HAM SOUP, SCOTCH EGG
Mustard mayonnaise

SMOKED CHICKEN LIVER PARFAIT
Plum jelly and toasted brioche

SCALLOP TARTARE
Exmoor caviar, white chocolate and langoustine oil*

CORNISH BEEF FILLET
Horseradish, bay carrots, truffle mash and sauce Colbert

WARM CHOCOLATE PUDDING
Orange, chocolate soil and vanilla ice cream (v)

TEA, COFFEE
Petit fours*

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120.00

(v) Vegetarian *These dishes contain nuts.

Our menu contains allergens. If you suffer from a food allergy or intolerance, please inform a member of the restaurant team.
Dishes are subject to change during menu transition period. A discretionary service charge of 12.5% will be added to your bill. All prices include VAT.