



THE HIND'S HEAD  
BRAY

NEW YEAR'S EVE MENU

SIX COURSES | CHAMPAGNE RECEPTION | MIDNIGHT CHAMPAGNE TOAST

MIXED CRACKERS

PEA & 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

Fish and vegetarian options available.

(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.