

THE CARPENTER'S ARMS

FREEHOUSE EST. 1871

The Carpenter's Arms New Year's Eve Menu

A welcome glass of Taittinger Brut

Starters

SEARED HAND-DIVED ORKNEY SCALLOPS, garlic & lemon brown butter sauce, crispy pancetta,
Exmoor caviar (Gf) (Available without pancetta)

WILD MUSHROOM PARFAIT, spice blood orange chutney, grilled sourdough (Vg)

WILTSHIRE FILLET OF BEEF CARPACCIO, smoked horseradish aioli, wild rocket, caperberries, Corralinn cheese

Mains

NATIVE LOBSTER THERMIDOR, langoustine hollandaise sauce, winter leaf salad (Gf)

WILTSHIRE BEEF WELLINGTON, honey glazed heritage carrots, dauphinoise potatoes, red wine jus

WINTER TRUFFLE RISOTTO, cavolo nero, roasted spiced pear (V)

16OZ CÔTE DE BOEUF, garlic and rosemary fries, braised red cabbage, bitter leaves salad, Bordelaise
Sauce

Puddings

ENGLISH PLUM & APPLE CRUMBLE, brandy custard (V)

BLOOD ORANGE & VALRHONA CHOCOLATE MOUSSE (V)

WHISKY & GINGER CRÈME BRULÉE TART (V)

Followed By

A SELECTION OF ENGLISH CHEESES TO SHARE, truffle honey, walnuts, grapes and a quince jelly

£95 per person

Please note a payment of £95 per person is required in advance and dishes must be pre-ordered.

Please email events@thecarpentersarms-w6.co.uk for more information & to make your booking