



**THE
CROWN**
STOKE BY NAYLAND

New Year's Eve

£95 per guest

Grazing

Sourdough salted butter

Small Plates

Jerusalem artichoke **veloute**, pickled mushroom & hazelnut croute **VG N**

Pork **terrine**, black mustard emulsion, pickled onions, parsley **GF**

Beetroot cured **chalk stream trout**, pickled beets, horseradish creme fraiche **GF**

Mains

Ox cheek & goose liver **Pithivier**, mash, savoy cabbage, braised carrot

Sea bass, cos lettuce, new potato, lemon beurre blanc, caviar

Roscoff Onion **tart tatin**, Celeriac puree, onion salad **VG**

A Treat

Elderflower and champagne sorbet

Desserts

Poached pear **pie**, chocolate sauce, spiced ice cream **V**

Dark chocolate **fondant**, pistachio ice cream, white chocolate **aero N**

To Finish

Coffee & Tea

V Vegetarian VG Vegan GF Gluten Free DF Dairy Free A Available N Contains Nuts

Please let a team member know of any allergies or dietary requests

An optional 10% service charge will be added to the bill