

# THE SANDS END

NEW YEAR'S EVE

£75 pp

## Selection of canapés

Salmon rilette tartlet

Stilton & walnuts profiteroles

Spicy beef satay and sweet chilli jam

## Starters

Cream of Jerusalem artichoke, Barkham Blue twist, truffle chantilly cream (vg available)

Salt-cured foie gras, crab apple & fig gel, smoked salt and toasted brioche

Hand-dived Scottish scallops & single malt cured salmon ceviche, pickled cucumber and watercress oil

Goat's cheese mousse, sweet red pepper coulis, candied walnut and red chicory

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Lemon sorbet and Chase vodka

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## Main Courses

Baked sea bass, spinach & stilton mousse and tomato & confit red onion relish

Venison loin, braised red cabbage, beetroot chutney, port & star anise poached pear and fondant potato

Cromesquis of red lentils & sweet potato, butternut purée and parsnip crisps (vg available)

## Desserts

Pistachio & honey parfait, nougatine crisp, raspberries coulis and lime meringue

Soft centre toffee & chocolate pudding, salted caramel ice cream and crushed sugar-coated almond

Pina colada panna cotta, chilli marinated pineapple carpaccio and mint sorbet (vg available)

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Cheese selection, red onion chutney and cumin crackers

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## To finish

Filter coffee and homemade chocolate & single malt whisky truffle

*A discretionary service charge of 12.5% will be added to your bill.*

*Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present. If you have any food allergy or intolerance query, please speak to a team member who will be happy to help. A deposit of £15 per person is required at the time of the booking and is non-refundable.*

*Pre-orders must be received at least 10 days prior to the date of your event.*

[www.thesandsend.co.uk](http://www.thesandsend.co.uk)

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