

David Britton at The Cavendish

New Years Eve Dinner 2009

David Britton @ The Cavendish

£49.00 per person

For Groups of 8 or more a pre order is required

Starters

Cream of Queen scallop soup scented with white truffle oil & garlic croutons

Slow Cooked Wicks Manor pork belly
With a double baked Cox apple soufflé, rhubarb purée

Scottish monkfish medallion
With a broth of mussels, coconut milk & ginger

Dorset tiger prawns wrapped in wicks manor smoked bacon,
champagne risotto

Sambuca boozy anise sorbet

Main Course

Bone marrow crusted fillet of Irish beef,
truffle ravioli, baby turnips

Welsh lamb rack, homemade haggis
fondant potato, lamb sauce

Dessert

Trio of chocolate desserts

(v) Suitable for Vegetarians

We cannot guarantee that food items do not contain nuts or nut derivatives
A discretionary 12.5% Service Charge will be added to your bill.