



NEW YEAR'S EVE 2018 MENU

STARTERS

Ox tongue, shallots, potato mousse

King prawn and salt cod ravioli, brown shrimp butter

Spiced aubergine, sticky cauliflower, chilli houmous, charred flatbread (v/ve)

MAINS

Pan roasted duck breast, fondant potato, braised red cabbage, brussel tops,
duck leg sausage roll

Oak smoked sea trout, creamed Maris Piper, spinach, mussels, clams, dill oil

Crown prince pumpkin parcel, red lentil masala, picked carrots, toasted coconut (v/ve)

DESSERTS

Chocolate mousse, coffee foam, bourbon whisky and pecan ice cream

Vanilla panna cotta, ginger crumb, cranberry gel, Prosecco jelly

Banoffee and almond baked Alaska



£45.00 PER GUEST



SEARCH 'KINGS HEAD SPRATTON'

All of our dishes are prepared to order by our talented chefs from the freshest of ingredients and produce, so please bear this in mind when ordering. If you suffer from any allergies then please advise your waiter, thank you.