



OAKSMERE

SUFFOLK | ENGLAND

NEW YEAR'S EVE

Tasting Menu

7pm arrival
8pm sit down

Champagne & Canape Reception

Barbecued Leeks, Crispy Jerusalem Artichoke,
Egg Yolk Emulsion, Black Truffle Beurre Blanc

Crab & Lobster Arancini, Champagne Veloute, Suffolk Chorizo Jam
(Vegetarian Alternative - Suffolk Gold, Potato & Truffle Terrine, Wild Mushrooms, Watercress Veloute)

Roast Fillet of Suffolk Beef, Sutton Hoo Chicken,
Foie Gras and Tarragon Mousse, Pomme Anna, Port Jus
(Vegetarian Alternative - Celeriac Confit, Walnut & Celeriac Ravioli; Celeriac Sauce, Walnut Pesto)

Earl Grey Parfait, Pink Grapefruit Gel, Lemon Verbena Sherbet

Caramelised Brioche, Baron Bigod, Golden Raisin Puree, Truffled Honey, Smoked Bacon Crumb
(Vegetarian Alternative - as above without the bacon crumb)

Oaksmere "Tiramisu"
Fen Farm Mascarpone Mousse, Bitter Chocolate Cremeux,
Espresso Gel, Marinated Blackberry

£120 per guest

Dress code: Gentlemen are requested to wear Black Tie, with equivalent for ladies.
Please note that we require (non-refundable) payment in full at the time of booking,
please also make us aware of any allergies or dietary requirements in advance.



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