

THE ZEBRA RIDING CLUB

NEW YEARS EVE MENU

This selected menu is based on what's best at this time from our farm, surrounding farms, and a little further afield.

A Warm Welcome	Glass of Bubbles Montgomery Cheddar Gougeres
Selection of Snacks	Gilchesters Porridge Sourdough, Keens Farmhouse Butter Roasted Beetroot, Hazelnut Cream, Toasted Hazelnuts Roast Jerusalem Artichoke, winter truffle, Pickled Walnut, Rye Cracker
First Course	Roasted Cauliflower, Yeast Butter, Pickled Raisins
The Feast	Wood Fired Rib of Beef, Smoked Bone Marrow Bordelaise Sauce ~ Roast Chalkstream Trout, Seaweed Pommes Puree, Fennel ~ Wood Fired Celeriac, Seed Miso, Winter Herb Gremolata (vg)
Sides	Roast Heritage Squash, Miso, Crispy Sage Leaves Wood Fire Roasted Potatoes, Confit Garlic, Parmesan
Something Sweet	Guanaja Chocolate Tart, Praline, Feulletine - Or - Rosemary, Poached Pear, Poire Williams
To Finish	Brown Butter and Almond Cake, Coffee Chantilly



Allergen's advice:

Please enquire with a member of our team if you require information about allergens in any of our menu items..