



Petersham Nurseries Cafe

New Years Eve Menu, 135

Wine Flight, 65 or 80

Pomegranate Bellini

~ Appetisers ~

Beetroot Cured Sea Trout, Apple, Pickled Fennel & Mustard Seeds & Horseradish Butter on Pumpernickel
Taleggio Arancino with Parmesan Cream & White Truffle

~ Starter ~

Burrata with Rosella di Lusia, Delica Pumpkin, Crispy Rye Croutons, Oregano & Dukka

~ Mains ~

Haye Farm Beef with Potato, Porcini & Bone Marrow Gratin with Roasted Chestnut Sauce

or

Salt Baked Beetroot with Filo wrapped Highmoore, Heritage Carrot, Petersham Honey & Wholegrain Mustard

~ Sides ~

Cavolo Nero with Anchovy & Garlic & Chilli

Bitter leaves & Shaved Radishes Salad

Lenticchie & Cotechino

~ Palate Cleanser ~

Clementine & Lady Grey Sorbet

~ Dessert ~

Chocolate & Caramel Fondant with Crème Fraîche & Maraschino

~ Cheese ~

Stonebeck Wensleydale with Quince Cheese, Carta di Musica

~ Petit Fours ~

~ Champagne to toast the New Year in ~