



THE PETERVILLE INN

— St Agnes —

NEW YEAR'S EVE MENU

ON ARRIVAL

Glass of fizz per person



Hoisin pork belly bites

Crab crostini

Mushroom pate crostini (v/vg)



STARTERS

Burrata, blood orange, toasted pistachio, aged balsamic, micro herbs (v)

Smoked pigeon breast, blueberry puree, port-pickled blackberries, winter herbs

Thai-spiced sweet potato & coconut soup, toasted coconut, sourdough (v/vg)



PASTA

Ravioli di solo, slow-cooked venison ragu, balsamic butter sauce, crispy herbs

Ravioli di solo, ricotta, spinach, nutmeg, lemon butter sauce, crispy herbs (v)

Butternut squash risotto, roasted butternut, pickled butternut, vegan Parmesan,
toasted pumpkin seeds (v/vg)



MAINS

Slow-cooked beef brisket, bone marrow mash, savoy cabbage, ox cheek bon-bon, red wine jus

Oven-roasted turbot, tenderstem broccoli, chicken & tarragon butter sauce, morel mushrooms, crispy chicken skin

Aubergine caponata, whole deep-fried artichoke, salsa verde, micro herbs (v/vg)

Pan-roasted duck breast, dauphinoise potatoes, red cabbage, carrot puree, blackberry & port reduction



DESSERTS

Espresso panna cotta, chocolate crumb, hazelnut shards

St Clement's tartlet, vanilla mascarpone, candied lemon & orange peel

Whole-baked cinnamon & brandy apple, vegan ice-cream, crumble topping (vg)

Trio of local cheese, crackers, date & fig chutney, frozen grapes

Just £60 per person

Allergen information available on request. Please ask your server about any dietary requirements.

Tel: 01872 553335 - Insta: @thepeterville - Facebook: @thepetervillestagnes - www.thepetervilleinn.co.uk