

# NEW YEARS EVE DINNER MENU

## Apéro

Caramelized onion tartlet, aged Comté custard  
Pecorino stuffed fried Gordal olives , Smoked almonds

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## First Course

6 Champagne poached Oysters, chive beurre blanc  
6 Chilled Jersey Oysters, Mignonette, lemon  
Seared Duck carpaccio, wild rocket, Pedro Ximenez dressing, walnuts & truffle  
Écréhrous scallops, girolles, speck, samphire, Champagne sabayon  
Crown Prince pumpkin & sage arancini, tomato, Peperoncino & confit garlic salsa  
Cold smoked steel-head trout, potato rösti, crème fraîche, pickled red onion, caper berries

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## 'Trou Normand'

Apple sorbet, splash of Calvados (VG)

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## Main Course

Roast venison loin, celeriac remoulade & smoked purée, Pommes Maxine, juniper & redcurrant jus  
King oyster mushroom, truffle polenta crisps, cannellini velouté, pickled shallots, herb oil (VG)  
Dover Sole Royale, potato mousseline, wilted spinach, Champagne & caviar beurre blanc  
Char grilled Jersey X Angus fillet, king oyster mushroom, potato mille feuille, bone marrow jus

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## Dessert

Grapefruit soufflé, Jersey vanilla gelato  
Pistachio & white chocolate Namelaka, white chocolate & kiwi Mont Blanc  
Mandarin mousse, blossom honey sauce

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## Cheese

Stilton, Lincolnshire Poacher, Rustique Camembert, Tête de Moine & Truffle Gouda  
Membrillo, grapes, celery and knekkebrød

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## Mince pies and truffles

Chocolate Truffles / mini mince pies & Advocaat

Please advise of any allergens.



THE  
**MOORINGS**  
HOTEL AND RESTAURANT

**NEW YEARS  
EVE 2025**

**DINNER**

**£120 per person**

inclusive of service, if you wish to reward the team, please feel free to do so, all gratuities will be shared equally in full with the whole team

Wishing you all a very Happy, Healthy and Prosperous New Year

Thank you for joining us, Love & best wishes,

Matthew, Iselin, Florence, Sidney, Maddie & The entire Moorings Family Team xxx

Head Chef - Silviu Moroianu