

Book an evening table, serving a delicious seasonal menu of local produce to celebrate the New Year with your friends and family.

NEW YEAR'S EVE CELEBRATION TABLE

(£65 PER PERSON – PRE-ORDER REQUIRED)

Champagne on arrival, with a selection of homemade canapes.

STARTERS

Baked Camembert

Served with homemade fig and red onion chutney and toasted sourdough bread.
(for 2 persons) v

Carpaccio of Beef

Seared fillet of beef rolled in Dijon mustard, chervil and parsley, thinly sliced and served on a salad of green beans, olives and tomatoes, with a balsamic reduction.

Crispy Pork Belly

Served with stir fried winter vegetables, miso dressing, and pickled shallot.

Crab and Spring Onion Salad

With a lemongrass and chilli dressing, over a bed of carrot, red pepper and kale with toasted seeds.

Crispy Tempura Tofu

Served with a pickled red cabbage, wasabi aioli and edamame salad. vE

MAIN COURSES

Pan Seared Monkfish

Garlic butter basted monkfish tails, hassleback potatoes, samphire, roasted tomatoes, pickled shallots with a balsamic and lemon oil.

Ras El Hanout Spiced Lamb

Slow-cooked and rolled shoulder of lamb, a warm aubergine salad, lemon and coriander Israeli couscous, with a harissa dressing.

Osso Bucco

Beef shanks slow-cooked in a rich red wine sauce, served with chive mash drizzled with parsley oil to finish.

Beetroot and Goats Cheese Ravioli

Served with toasted winter seeds and a basil cream sauce. v

Southern Spiced Deep-Fried Oyster Mushrooms

Served with a garlic aioli, roquito peppers, triple-cooked chips, with a salad of pickled carrot and red pepper. vE

DESSERTS

Goosey Salted Caramel Brownie

Served with a chocolate sauce and a spiced rum vanilla ice cream. v

Blood Orange Baked Alaska

Blow-torched Italian meringue on a Genoise base around blood orange sorbet, finished with an orange and mint gel. v

Lemon and Raspberry Cheesecake

Served with a stem ginger ice cream and rich toffee sauce. v

Raspberry and Chia Seed Pudding vE

CHEESE BOARD

A selection of local cheeses with crackers and grapes and a glass of port. v

TO FINISH

Coffee or tea accompanied by homemade truffles.

v Vegetarian vE Vegan

BOOK YOUR NEW YEAR CELEBRATION TABLE TODAY

EMAIL US: events@thefind.co.uk

CALL US: 01242 575228

ALL OF OUR FOOD IS FRESHLY PREPARED BY OUR CHEF AND IS SEASONAL, SUPPORTING LOCAL COTSWOLD PRODUCERS WHERE POSSIBLE.

A VEGAN OPTION IS AVAILABLE ON OUR CHRISTMAS & NEW YEAR MENUS.

Please feel free to ask if other dishes can be adapted for food allergies or dietary requirements.

THE FIND