



C R O U C H R I D G E
V I N E Y A R D

NEW YEARS EVE LUNCH MENU

An exciting New years Eve menu created by Chef Antony Taylor at Crouch Ridge Estate
£50pp includes a glass of Red, White or Rosè wine

STARTERS

Scallops

Curried scallops, mango salsa, pickled cauliflower & pakora

Chicken & leek Terrine

Charred baby leeks, pickled giroles, mushroom ketchup

Beetroot assiette

Salt baked beetroot, pickled golden beets, whipped goats cheese & dill gel



MAINS

Duck

Beetroot puree, buttered chard, braised turnip, jus

Hake

Cauliflower puree, caremelised cauliflower florets, charred cucumber & beurre noisette

Pork fillet

potato fondant, Apple puree, Black pudding crumb, & jus

Artichoke risotto

pine nuts, crumbled Stilton



DESSERTS

Chocolate mousse

Chocolate and chestnut soil & raspberry gel & honeycomb

Apple strudel

with vanilla ice cream

Cheese board

Selection of 3 cheeses, crackers, chutney and quince jelly

Crouch Ridge Wines & Local Beer & Soft drinks can be purchased by the glass & bottle.

FOOD ALLERGIES: Some of our items contain nuts, seeds and other allergens. There is a risk that traces of these may be in any dish or food served here. We understand the dangers to those with severe allergies. Please speak to a member of staff who may be able to help you make an alternative choice.



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