

New Years Eve Menu

5 Courses £80

~Amuse-bouche~

~ Roasted tomato soup, white truffle oil, homemade lemon, parsley and poppyseed bread ~

~Starter~

~ Seared scallops, curried yogurt, cucumber ribbons, apple gel, peanut crumb, micro coriander & garlic oil ~

~ Beef tartar, confit egg yolk, pickled mushrooms, red onion marmalade, chive mayonnaise & crispy capers ~

~ Goats cheese mousse, pickled carrot and beetroot, candy hazelnuts, granny smith, pear jelly & cider vinaigrette ~

~Main course~

~ Fillet of local venison, beetroot ketchup, buttered hispi cabbage, swede and potato terrine, roast beets & truffle and port sauce ~

~ Pan fried fillet of turbot, tempura tenderstem, roast cauliflower, braised gem lettuce and peas, violet potatoes & a tartare hollandaise ~

~ Sweet potato gnocchi, aubergine fritters, roast squashes, crispy sage, pumpkin seeds and a herb dressing ~

NUMBER EIGHT

~Pre desert~

~ Pina colada surprise ~

~Dessert~

~ Coffee panna cotta, whisky cremue, espresso sponge, set
caramel & dark chocolate shards ~

~ Poached spiced winter fruits, tonka bean cream,
blackberry gel, candied orange & ginger biscuit crumb ~

~ Milk chocolate delice, hazelnut mousse, chocolate soil,
fresh mint, white ganache & viola flowers ~

~Add a cheese course £10~

~ 3 local cheeses served with damsel crackers, homemade
tomato chutney, honey comb & truffled walnuts ~

~ Coffee & homemade petit fours £4 ~

Please let us know of any dietary requirements so that we
can cater accordingly.



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