

T H E *B* R A S S E R I E
K I N G S *S* R O A D

An evening of
fine food, wine
Champagne
music and fun



New Years EVE

A fantastic 6 course gourmet dinner to include a different glass of wine chosen to compliment each of the following courses

On arrival

~
Kia Royal

Starters

~
Marinated Beetroot
with goats cheese micro leaves and beetroot dressing

Zarapito Chenin Blanc Torrontes - San Juan - Argentina
A very light and fresh wine with an aromatic nose and ripe, fruit salad palate.

Fish Course

~
Spiced fish soup
with fennel puree and seared scallops

Annie's Lane Riesling - Clare Valley - Australia
*An enticing lemon and lime nose with floral overtones.
Intense, crisp, citrus style that has a long, zingy finish.*

Mains

~
Rack and braised shoulder of lamb
*confit of leeks
onion puree and rich onion sauce*

Giesen Pinot Noir - Marlborough - New Zealand
Vibrant red fruit aromas with spicy complexity. Subtle texture and integrated sweet oak are complemented by a rounded structure.

Dessert

~
Passion fruit assiette

De Bortoli VAT 5 Botrytis Semillon 8 - Australia
This luscious sweet wine possesses heady apricot, orange peel flavours and subtle hints of almond and honey.

Cheese course

~
a selection of continental and english cheeses

Taylor's Late Bottled Vintage

£95 per person

31st December
Served from 7pm - 2am

Vegetarian option on request
£25 per person deposit required when booking.
Please Note, a Discretionary 10% Service charge
will be added to your Bill.