

THE  
SIR CHARLES NAPIER

[www.sircharlesnapier.co.uk](http://www.sircharlesnapier.co.uk)

NEW YEARS EVE  
DINNER

7.30pm for 8pm

Arrival for champagne and canapé

Crispy pig cheek with burnt apple

Wild mushrooms on toast

—

Dressed crab with red meat radish & lime

—

Wormsley venison tartare, smoked egg yolk and beer pickled onions

—

Fillet of halibut, champagne beurre blanc, caviar

—

Fillet steak, sauté foie gras, black truffle and pomme puree

—

Pink grapefruit sorbet

—

Chestnut paris brest 'mont blanc'

—

Coffee & truffles

120.00

12.5% suggested service charge

SOME OF OUR DISHES CONTAIN ALLERGENS. PLEASE ASK FOR MORE INFORMATION

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NEW YEARS EVE  
DINNER

7.30pm for 8pm

Arrival for champagne and canape

Pickled beetroot

Wild mushrooms on toast

—

Royale of Jerusalem artichoke, lemon, goat curd

—

Brassicas tartare, horseradish, dill & kale crisps

—

Roast onion, beer glazed, smoked egg yolk, sherry vinegar, thyme

—

Celeriac & perigord truffle 'risotto'

—

Pink grapefruit sorbet

—

Chestnut paris brest 'mont blanc'

—

Coffee & truffles

120.00

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