



# **New Years Eve at THE PIG 2024**

## **Sample Menu**

### **Starters**

**Beetroot Cured Chalk Stream Trout**  
Caviar & Horseradish Crème Fraîche

**New Forest Beef Tartare**  
Hens Egg Yolk & Beef Fat Croutons

**Salt Baked Berry Hill Celeriac**  
Dorset Truffle, Shallot & Sage Dressing

**Winter Minestrone Soup**  
Homemade Focaccia Croutons

**Hayward's Sprouting Broccoli**  
Tempus Guanciale & Toasted Hazelnuts

### **Mains**

**Poole Bay Fillet Of Brill**  
Cauliflower Puree, Pickled Red Cabbage & Golden Raisins

**Abbotts Anne Venison Loin**  
Truffled Dauphinoise Potatoes & Red Currant Sauce

**Braised Hampshire Ox Cheek**  
Potato Puree & Cavolo Nero

**Char-Grilled Monkfish On the Bone**  
Smoked Clam Chowder

**Garden Sage Gnocchi**  
Crown Prince Squash & Blue Vinny Cheese

THE PIG



ROOMS &  
KITCHEN GARDEN FOOD

## **Pudding**

**Lemon Tart**

Meringue & Pouring Cream

**THE PIG's Cheeseboard**

Guest Cheeses From Our PIG Litter, New Forest Chutney & Biscuits

**Garden Apple Pie**

Somerset Cider Brandy Cream

**72% Chocolarder Chocolate Mousse**

Preserved Cherries

**Homemade Sloe Gin Jelly**

Lemon Sorbet

