

LOCH & QUAY

2022
NEW YEAR
EVENING

DINNER
MENU

TABLES FROM 20:00

£85 PER PERSON

★ 4 COURSE DINNER ★

APERITIF

Trio of oysters, raw, Rockafella, Angel on horseback.

£4 EACH

AMUSE BOUCHE

Roasted & creamed cauliflower, confit guinea fowl, pickled pear, coriander & fennel pollen. (gf)

STARTERS

SCALLOPS

Pan seared scallops, crispy pork belly, black pudding hash, apple & hazelnut.

PARFAIT

Homemade chicken liver parfait, fig jam, orange, watercress & crouton.

TORCHED GOATS CHEESE

Tian of Hampshire rosary goats cheese, wood fired pepper, smoked aubergine, courgette & sun blushed tomato. Black olive crumb & Basil oil. (gf) (v)

MAINS

BEEF & LOBSTER

Fillet of Hampshire beef, lobster & tarragon tortellini, baby leeks, pomme puree, lobster bisque.

PITHIVIER

Layered butternut squash, beetroot & puy lentils wrapped in puff pastry, roasted butternut & truffle puree, crispy kale & olive oil mashed potato. (vg)

TURBOT

Pan roasted fillet of turbot, crispy chicken wing, charred fennel & roast chicken butter sauce, crispy capers. (gf)

DESSERT

CHOCOLATE

Pave of bitter chocolate, feuilletine, hazelnut praline, cherry ice cream.

CHEESE BOARD

Selection of Dorset & Hampshire cheese, crackers, homemade chutney and grapes.

PANNACOTTA

Bay & Vanilla infused pannacotta, poached pear, blackberry & honeycomb. (gf)

DJ TO SEE IN THE NEW YEAR

Full payment required to fully guarantee a table reservation. Please email menu choices to info@loch-quay.co.uk along with any food allergies.