



BoydS

GRILL &  
WINE BAR

## NEW YEAR'S EVE MENU 2019

### CANAPÉS

- WAGYU BEEF CORN DOG** - Sweet mustard  
**TANDOORI HALLOUMI STICK** - Mango gel, daikon  
**SALMON & KETA CAVIAR BLINI** - Lemon oil

### STARTER

- HAND DIVED SCALLOP AND CRAB MORNAY** - Marsh Herbs & brioche croutons  
*Charquiño Albariño, Rias Baixas, Galicia, Spain*  
**VENISON TERRINE & LIVER PATE** - Pear, port & rye bread  
*Marterey Chardonnay, Pays d'Oc, France*  
**CELERIAC VELOUTÉ, CRISP EGG, WINTER TRUFFLE** - Celeriac & celery salt crisps  
*Soave Classico, Corte del Sole, Veneto, Italy*

### MAINS

- WAGYU SIRLOIN 200GR** - Short rib pie, confit plum tomato, beer braised onion compote  
*Clos Maucaillou 2007, Margaux Classé, Bordeaux, France*  
**WHOLE LOBSTER THERMIDOR** - Pickled shallot & rocket salad  
*Lyme Bay Chardonnay, Devon, England*  
**CORNISH CHEDDAR SOUFFLÉ** - Marinated heritage beetroot, butternut puree, oven-roasted beetroot croquette  
*Sixteen Ridges Pinot Noir Early Red, Worcestershire, England*

### CHIPS & BRASSICAS PER TABLE

### DESSERT

- BOYDS MILLIONAIRES KNICKERBOCKER GLORY** - Caramel, jersey milk & chocolate ice cream, layered with dulce de leche, chocolate sauce, chocolate pieces, shortbread crumb, popping candy, edible gold  
*Les Pins, Chateau Tirecul La Graviere, Monbazillac, France (Organic)*  
**BAKED TOFFEE APPLE** - Whole baked apple, puff pastry, caramel sauce, brown butter ice cream  
*Von Buhl Ungeheuer Reserve Auslese, Pfalz, Germany (Organic)*  
**CHOCOLATE & RASPBERRY** - Chocolate sphere, raspberry parfait, chocolate mousse, raspberry jelly, fresh raspberries  
*Les Pins, Chateau Tirecul La Graviere, Monbazillac, France (Organic)*

Please advise on any dietary requirements and allergies.  
VAT at current rates included in all our prices. All fish is sourced from sustainable fishing grounds.

