

# MUSE

—BRASSERIE—

## NEW YEAR'S EVE

2 0 2 4

### SET MENU

#### Amuse bouche



#### ENTRÉE

Heritage beetroot terrine, goat cheese mousse, candied walnuts *(d,n)*

Jerusalem artichoke soup, puffed wild rice, truffle oil *(ve)*

Smoked salmon tartare with potato rosti, pickled shallot and dill emulsion

Duck liver pâté, toasted brioche and kumquat compôte *(d,g)*

*Pink champagne and blood orange sorbet*



#### LE PLAT

Tandoori spiced beef wellington, mushroom duxelles wrapped in puff pastry served with creamed potatoes and tandoori gravy *(g,d)*

Venison loin, potato and celeriac gratin, kale, thyme jus *(d)*

Butternut squash, wild mushroom and stuffed ravioli *(g,ve)*

Pan seared scallop, cauliflower puree, crispy pancetta and salsify *(d)*



#### DESSERTS

St Honoré cake, salted caramel ice cream *(g,d)*

Caramelized pineapple with rice pudding crème brulee *(ve)*

Chocolate delice, hazelnut tuille *(g,d,n)*

*g - contains gluten    d - contains dairy    n - contains nuts    ve-vegan*

£60/pp