

# MARIA G's

Brasserie & Bar

## NEW YEAR'S EVE MENU

£90 PER PERSON

Includes a celebration glass of North Downs Cuvée, Bolney Estate

### SNACKS

Cheese puff (v)

Kohlrabi & foraged mushrooms (v/vg)

### STARTERS

Seaweed-cured chalk stream trout, dashi broth & crab croquette

Ham hock & leek terrine, grape mustard & chicory

Jerusalem artichoke Velouté & shaved black truffle (v/vg)

### MAINS

Aynhoe Park Estate venison Wellington, celeriac & blackberry

Sladesdown Farm chicken pithivier, ratte mash & perigourdine sauce

Grilled soy King oyster mushroom, princess squash, wild mushroom & charred hispi (v)

### DESSERT

Warm Valrhona chocolate tart & vanilla crème fraîche (v)

Clementine & pistachio trifle (v)

### TEA & COFFEE WITH PETITS FOURS

### MUST BE PRE-BOOKED IN ADVANCE

Before ordering, please speak to our staff about your dietary requirements, intolerances, and food allergies. Discretionary 12.5% service charge will be added to your bill. All prices inclusive of VAT. Well behaved dogs are welcome but must be on a lead and always restrained.

(V\*) Animal rennet cheese (VG) Vegan (V) Vegetarian