



New Year's Eve Dinner in the County Restaurant

Saturday 31st December

For the biggest night of the year, welcome in the New Year with our black-tie dinner. Set the tone with a glass of Champagne and relish the outstanding five-course menu with coffee and petits fours.

Five Courses & Champagne £110

Champagne & Snacks

Vension Carpaccio

Parsnips, beetroot & pickled girrolle mushroom

Beetroot Carpaccio

Parsnip, toasted sunflower seed, pickled girrolle mushroom

White Bean Velouté

Smoked ham hock croquette

White Bean Velouté

Smoked tofu croquette

Potted Crab

Avocado & pickled apple, brown crab dressing

Caper

Fegola, olive, roasted cauliflower

Roasted Lamb Rump

Confit lamb belly, pearl barley & celeriac, lamb jus

Roast Gnocchi

Pearl barley & celeriac, herb emulsion, crispy kale

Blackberry Mousse

Sorbet & manjari chocolate ganache

Blackberry Cheesecake

Crushed meringue, blackberry sorbet

Coffee & Petits Fours

7pm arrival for a 7.30pm sit down. To confirm your booking, we will ask for a £25 per guest non-refundable, non-transferable deposit which will be used against the cost of the meal. Full payment for all bookings is 6 weeks prior to the event date. Our allergen information is on the back cover of this brochure.

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ALLERGEN INFORMATION

Some of our food and drinks may contain nuts and other allergens. If you have any special dietary requirements, please speak to a member of our team before placing an order so that we can advise you on your choice. As we handle all allergens in our kitchens, we unfortunately cannot guarantee to be trace free.

All prices include VAT at the current rate and subject to availability.
Please do not bring your own drinks, we have a fully-stocked bar, ready to party.

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