

BERNERS  
TAVERN

**NEW YEAR'S EVE**

**TO START**

**Snacks**

Slow cooked Dingley Dell pork, truffle and pistachio terrine, cured duck liver,  
fermented carrot salad, carrot and caraway purée

Native lobster salad, pickled celeriac, apple and fennel,  
sweet and sour dressing, black truffle

Roasted Scottish scallop, cauliflower and truffle risotto,  
potato and truffle crumble



**TO FOLLOW**

Buccleuch Estate beef fillet, ale braised ox cheek,  
beef fat carrot, watercress emulsion

Isle of Gigha Halibut, langoustine risotto,  
roasted wild mushrooms

Venison wellington, parsnip purée,  
roast parsnip, braised potato, juniper sauce

**SIDES**

Creamed spinach with nutmeg  
Truffle mashed potato



**TO FINISH**

Tarte tatin,  
cinnamon ice cream, brandy custard

Chocolate, orange and gold mousse, Cointreau cream

Selection of cheeses from the British Isles,  
pear and saffron chutney, mixed seed biscuits

**4 courses £120 per person**

*For dietary requirements and food allergies, please ask one of our team members for assistance.  
All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill.*