

- NEW YEARS EVE TASTING MENU -

TO BE TAKEN BY THE WHOLE TABLE, MAXIMUM TABLE 8
PLEASE ALLOW 2.5 TO 3 HOURS FOR THE TASTING MENU

*DENOTES 5 COURSE MENU

- CLASSIC 5 OR 7 -

SOURDOUGH CRUMPET, ROYAL BELUSKI CAVIAR*
AND
CHESTNUT MACARON, FOIE GRAS, PEAR, TRUFFLE
NV Brut Royale Cap Classique, Franschoek, South Africa

HAY BAKED BEETROOT*
APPLE, CHIVE, HORSERADISH CREAM
2020 Ferraton Et Fils, Cotes Du Rhone, Southern Rhone, France

SCORCHED SALMON*
SOY, PICKLED GINGER, SEAWEED
2020 Naranja Orange Organic Albillo, La Mancha, Spain

LANGOUSTINE /LOBSTER
SMOKED ARTICHOKE, BISQUE, CURED PORK
2019 Louis Latour Grand Ardeche Chardonnay, France

WILD MALLARD*
SMOKEY, BURNT ORANGE, PICKLED MUSTARD
2020 Bossi Fedrigotti Mas Est Marzemino, Veneto, Italy

A SELECTION OF BRITISH AND
FRENCH CHEESE, CELERY, BISCUITS

Three £6 Five £10 Seven £14

ROAST PINEAPPLE
COCONUT PARFAIT, RUM AND LIME JELLY
2015 Chateau Petit Vedrines, Sauternes, Bordeaux, France

VALRHONA CHOCOLATE*
PASSIONFRUIT, YUZU, MILK
Dark Passion

- VEGETARIAN 5 OR 7 -

CRUMPET, CREAM CHEESE, SMASHED CUCUMBER*
AND
CHESTNUT MACARON, CARAMELISED ONION TOFU
NV Brut Royale Cap Classique, Franschoek, South Africa

HAY BAKED BEETROOT*
APPLE, CHIVE, HORSERADISH CREAM
2020 Ferraton Et Fils, Cotes Du Rhone, Southern Rhone, France

SLOW COOKED EGG YOLK*
CAULIFLOWER, POMEGRANATE
2020 The Stump Jump, D'Arenberg, McLaren Vale, Australia

BRIOCHE FRENCH TOAST
PRESERVED SHIITAKE, PICKLED WALNUT
2019 Louis Latour Grand Ardeche Chardonnay, France

POTATO AND TRUFFLE PIE*
RISELEY FONDUE, SWISS CHARD
2020 Bossi Fedrigotti Mas Est Marzemino, Veneto, Italy

A SELECTION OF BRITISH AND
FRENCH CHEESE, CELERY, BISCUITS

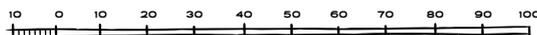
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£60 5 COURSES, £95 WITH WINE MATCH / £75 7 COURSES, £120 WITH WINE MATCH

A DISCRETIONARY SERVICE CHARGE OF 10% WILL BE ADDED TO YOUR BILL, ALL TIPS GO TO STAFF, PRICES
INCLUDE VAT IN POUNDS STERLING. PLEASE LET US KNOW IF YOU HAVE ANY DIETARY REQUIREMENTS. ALWAYS
ASK FOR OUR ALLERGEN MATRIX EVERY TIME YOU ORDER, WHILST WE TRY TO AVOID CROSS CONTAMINATION WE
CANNOT GUARANTEE ANY DISHES ARE ALLERGEN FREE. GF-GLUTEN FREE V-VEGETARIAN VE-VEGAN.
WE DO NOT USE GM SOYA OR MAIZE



DOBSON & PARNELL

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