



DARWIN  
BRASSERIE

## NEW YEAR'S EVE MENU

GLASS OF CHAMPAGNE ON ARRIVAL

---

Chestnut velouté, Somerset Brie toastie

Terrine of confit duck, serrano ham, pistachio, Armagnac soaked prunes, Cornish little leaves

Citrus-cured salmon, caviar crème fraîche, sea purslane

*Max's Chardonnay, Penfolds, Adelaide Hills, AUS, 2018*

*or*

*The Crossings Pinot Noir, Marlborough, NZ, 2018*

---

Aged Hereford beef fillet and ox cheek ravioli, Pomme Anna, Roscoff onion, heritage carrots, Bordelaise sauce

“Peterhead” halibut supreme, lobster bouillabaisse, braised fennel

Winter vegetable tarte tatin, caramelised red onion purée, salsa verde

*Sancerre, Langlois-Chateau, Loire, France, 2020*

*or*

*Château Cissac, Haut-Medoc, Bordeaux, France, 2016*

---

Blood orange granita

---

Crème caramel, rumtopf berries

Bitter chocolate orange delice, Grand Marnier Chantilly cream

British & Irish cheeses, damson jelly, charcoal wafers

*Coteaux du Layon, Langlois-Chateau, Loire Valley, France, 2018*

*or*

*Taylor's LBV, Portugal, 2016*

*Darwin Selection wine pairing £45.00*



DARWIN  
BRASSERIE

## NEW YEAR'S EVE MENU

GLASS OF CHAMPAGNE ON ARRIVAL

---

Chestnut velouté, Somerset Brie toastie

Terrine of confit duck, serrano ham, pistachio, Armagnac soaked prunes, Cornish little leaves

Citrus-cured salmon, caviar crème fraîche, sea purslane

*Pouilly Fuissé, Domaine Saumaize-Michelin, Burgundy, France, 2018*

*or*

*Bourgogne Pinot Noir, Domaine Maillard Pere et Fils, France, 2020*

---

Aged Hereford beef fillet and ox cheek ravioli, Pomme Anna, Roscoff onion, heritage carrots, Bordelaise sauce

“Peterhead” halibut supreme, lobster bouillabaisse, braised fennel

Winter vegetable tarte tatin, caramelised red onion purée, salsa verde

*Châteauneuf-du-Pape, Domaine de la Solitude, Rhône Valley, France, 2017*

*or*

*Eroica Riesling, Château St Michelle, Columbia Valley, Washington State, USA, 2016*

---

Blood orange granita

---

Crème caramel, rumtopf berries

Bitter chocolate orange delice, Grand Marnier Chantilly cream

British & Irish cheeses, damson jelly, charcoal wafers

*Croft Quinta da Roeda, Portugal, 2004*

*or*

*Tokaji Late Harvest Magita, Béres, Hungary, 2016*

*Prestige wine pairing £65.00*