

**CHARLIE'S**

## CHARLIE'S NYE 2024

QUAIL EGG AND CEP TARTLET

CHESTNUT AND JERUSALEM ARTICHOKE SOUP

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DORSET CRAB SALAD, REMOULADE, DEVILLED BROWN CRAB PATE

TERRINE OF DUCK AND DUCK LIVER, SAUTERNES-SOAKED RAISINS, BRIOCHE

MOXON'S SMOKED SALMON, OSCIETRA CAVIAR, CUCUMBER AND CRÈME FRAÎCHE

ENDIVE SALAD WITH WALNUTS, CLEMENTINE AND ROQUEFORT

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BALMORAL VENISON WELLINGTON

SERVED FROM THE TROLLEY WITH VARIEGATED KALE, PICKLED QUINCE AND CREAMED POTATOES

BUTTER POACHED WILD TURBOT WITH LOBSTER BISQUE

SERVED WITH CREAMED POTATOES, COASTAL VEGETABLES AND GREEN

GRILLED HALIBUT 'GRENOBLOISE'

SERVED WITH CREAMED POTATOES, COASTAL VEGETABLES AND GREEN

ROASTED DELICA SQUASH WITH SAGE, PINE NUTS AND RICOTTA

NEW SEASON WHITE TRUFFLE FROM ALBA, ADD TO A DISH OF YOUR CHOICE  
(SUPPLEMENT £30 PER 5G)

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BAKED ALASKA FOR TWO TO SHARE

CHRISTMAS PUDDING SOUFFLÉ, ARMAGNAC AND PRUNE ICE CREAM

CHOCOLATE HAZELNUT MARQUISE WITH POACHED QUINCE

BUCHANAN'S CHEESES FROM THE TROLLEY

£165 PER PERSON

A discretionary service charge of 15 % will be added to your bill. Prices are inclusive of VAT.

Please inform our team if you have any allergies we need to be aware of.

Brown's Hotel supports local suppliers and British Farmers to celebrate the wealth and diversity of British produce.

We also ensure, where possible, to use sustainable, quality ingredients throughout our menus.