

New Year's Eve Celebration 2023

THE NINES

FOR THE TABLE

TODAY'S BREAD (V)

House Sourdough, Whipped Sundried Tomato Butter

BEGINNINGS

CRISPY LANGOUSTINES

Chilli Citrus Dressing

SEARED TUNA

Citrus Truffle Aioli, Jalapeño, Micro Coriander,
Wasabi Flying Fish Roe, Tortilla Crisp

DUCK LIVER PARFAIT

Strawberry Purée, Strawberry, Raspberry, Biscuit

BURRATA & PEACH

Raw Honey, Basil

MIDDLES

GRILLED LOCAL SHELLFISH

Crayfish, Prawns, Langoustines, Lemon Butter, Spicy Lemon Garlic

PAN-FRIED SEA BASS

Crispy Potatoes, Prawn Bisque, Dill Cream Cheese

ANGEL HAIR BLUE CRAB LINGUINE

Squid Ink Pasta, Chilli, Garlic, Parsley

AGED RIBEYE

Glazed Short Rib, English Mustard Emulsion

GARLIC BUTTER ROASTED CHICKEN BREAST

Confit Potato, Creamed Mushrooms

WILD MUSHROOM & TRUFFLE CANNELLONI

Whipped Goat's Cheese

DESSERT

BAKED ALASKA

Vanilla Sponge, Blackcurrant Sorbet, Vanilla Ice Cream,
Swiss Meringue

55% CHOCOLATE DELICE

Salted Caramel Ice Cream, Crushed Honeycomb