

# THE Lampery

## New Years Eve Menu - £55

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Select a 'Beginning, Middle & End'. Menu includes a glass of Champagne on arrival.

### The Beginning

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Foie gras parfait  
*French brioche, piccalilli,  
caramelised onions*

Oysters  
*shallot vinegar reduction*

Scallops  
*rhubarb puree, pickled rhubarb,  
basil oil (gf)*

Burrata  
*smoked tomato puree, pistachio  
crumb, basil oil (v) (gf)*

Butternut squash & ginger soup  
*chive oil, sage crisp (v) (gf)*

### The Middle

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Beef wellington  
*caramelised shallot purée,  
pickled turnip, cavolo nero*

Rack of lamb  
*potato fondant, heritage baby  
carrots, red currant jus*

Pan fried cod  
*parsnip purée, samphire, cherry  
tomato confit*

Pumpkin & goat's cheese tart  
*baby carrots, balsamic reduction,  
sage crisp (v)*

Roasted aubergine  
*feta cheese, fregola, tomato, mint  
dressing (v)*

*\*All served with seasonal vegetables and potatoes*

### The End

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Chocolate fondant  
*cherry ice cream (v)*

Apple, strawberry & prosecco  
crumble  
*vanilla ice cream (v)*

Selection of British cheese  
*Beenleigh Blue, Somerset Camembert,  
Kidderton Ash Goat's Cheese,  
Lincolnshire Poacher, nuts, chutney,  
grapes, biscuits (v)*



*“We eat heartily”*

*S. Pepys diary, 1665*

All prices are inclusive of VAT. An optional 12.5% service charge will be added to your bill. Some items in this menu contain nuts or derivatives of nuts, which in certain people can lead to allergic reactions. If you have any food allergy or intolerance, please advise the staff before ordering.