

THE COAL SHED

NEW YEAR'S EVE MENU 2023

LATE SEATING

On Arrival- Veuve Clicquot Brut, Yellow Label

SNACKS

Maldon Oysters | Horseradish Cream | Chive Oil

Brown Butter Rosti | Whipped Cod's Roe

STARTERS

Grilled Iberico Pork Presa | Blackcurrant Vinaigrette | Juniper | Bay Leaf

Sea Bass Crudo | Kalamansi and Buttermilk Dressing | Cucumber | Caviar

Smoked Beetroot Tartar | Porcini | Macadamia Cream | Blackberry | Olive

MAINS

35 Day Aged 600g Chateaubriand for Two | Wild Prawns | Café de Paris Butter

45 Day Aged Irish Ribeye *Choice of* Bearnaise | Peppercorn Sauce | Chimichurri

Barbecued Gigah Halibut | Squid | Mussels | Kimchi Bouillabaisse

Salt Baked Celeriac | Mushroom Ketchup | Chestnut, Green Peppercorn Sauce

Sides for the table

Potato Gratin | **BBQ Broccolini, Chilli & Pinenuts** | **Butternut Squash, Maple Bourbon, Truffle**

CHEESE

Seasonal Cheeses | Fig Chutney | Lavash

DESSERTS

Hazelnut Paris Brest | Vanilla Diplomat | Dark Chocolate

Brighton IPA Sticky Toffee Pudding | Malt Caramel | Clotted Cream

Selection of Homemade Ice-Creams and Sorbets

£100 PER PERSON

Please be advised that The Coal Shed is now a cashless venue. Please make a member of the team aware of any allergies. We will make every effort to accommodate your dietary needs, but run an open kitchen so cannot guarantee that any item will be 100% allergen free. A 12.5% discretionary service charge will be added to your bill, 100% of which goes directly to the team.

THE COAL SHED

NEW YEAR'S EVE MENU 2023

STARTERS

Grilled Iberico Pork Presa | Blackcurrant Vinaigrette | Juniper | Bay Leaf

Sea Bass Crudo | Kalamansi and Buttermilk Dressing | Cucumber | Caviar

Smoked Beetroot Tartar | Porcini | Macadamia Cream | Blackberry | Olive

MAINS

35 Day Aged 600g Chateaubriand for Two | Wild Prawns | Café de Paris Butter

45 Day Aged Irish Ribeye *Choice of* Bearnaise | Peppercorn Sauce | Chimichurri

Barbecued Gigah Halibut | Squid | Mussels | Kimchi Bouillabaisse

Salt Baked Celeriac | Mushroom Ketchup | Chestnut, Green Peppercorn Sauce

Sides for the table

Potato Gratin | **BBQ Broccolini, Chilli & Pinenuts** | **Butternut Squash, Maple Bourbon, Truffle**

DESSERTS

Hazelnut Paris Brest | Vanilla Diplomat | Dark Chocolate

Brighton IPA Sticky Toffee Pudding | Malt Caramel | Clotted Cream

Selection of Homemade Ice-Creams and Sorbets

£80 PER PERSON

Please be advised that The Coal Shed is now a cashless venue. Please make a member of the team aware of any allergies. We will make every effort to accommodate your dietary needs, but run an open kitchen so cannot guarantee that any item will be 100% allergen free. A 12.5% discretionary service charge will be added to your bill, 100% of which goes directly to the team.