

THE CHURCH

BAR & RESTAURANT

NEW YEAR'S EVE

STARTERS

RED LENTIL & AMETHYST CHICKPEA SOUP
A Moroccan recipe, swirled with Ras el hanout spiced yoghurt

TERRINE OF TOULOUSE FOIE GRAS
*Confit of pink peppercorns and sweet madeira wine.
With a bergamot orange jelly and toasted pain de mie*

SEARED SCOTCH LANGOUSTINE TAILS
*Set upon Mauritian vanilla bean and apple puree, with
brazil nuts and sautéed 'San Justo de la Vega' pancetta*

HORSERADISH & ROSEMARY TUNWORTH
CHEESE TIMBALE (V)
*Wrapped in beet greens, layered with purple beauty bell
peppers, wild onions and aubergines*

PAN-FRIED BLACK PEARL KING SCALLOPS
*Finished with a Pernod and thyme sauce, and
vintage parmesan crumb*



MAIN COURSES

SEARED SUMMER FARM RED DEER LOIN
*Matched with a rich Armagnac sauce, slippery jack mushrooms,
julienne red cabbage and baby onions*

PAN ROASTED BREAST OF GOOSNARGH DUCK
*Served medium rare, with Victorian 'devil on horseback,' braised
fennel and an Emperor Francis cherry jus*

ORGANIC POUSSIN BREAST & CONFIT LEG
*Cooked in a raisin butter emulsion, with Castle Farm celery root
mashed potatoes and champagne grapes*

FRESH FILLET OF WILD BLACK SEABREAM
*On a chiffonade of baby leeks, with 'Cullen Skink' potatoes,
and a Cornish lobster veloute*

JEROME CAULIFLOWER & ATLANTA SPINACH (V)
*Mildly spiced 'Aloo Gobi' style, then baked with black mustard.
With roasted Bombay potatoes and coconut shavings*

32 DAY AGED FILLET STEAK
*Cooked to your liking, with a classic béarnaise sauce, crispy
pomme frites and chorizo tossed green beans
£5.95 supplement*

DESSERTS

CHILLED BELGIAN CHOCOLATE FONDANT (V)
*Made with vanilla orchid and finely ground hazelnuts,
topped with a smooth praline rocher*

MULLED STAR FRUIT & BLACKCURRANT JELLY
*Set with red wine, star anise and cinnamon, with candied
clementine and frosted cranberries*

SELECTION OF ICE CREAM AND SORBETS (V)
Please ask for our flavours

MIDNIGHT VIOLET MOUSSE (V)
*Fragrant and light, with chocolate Coeur de palmier
biscuits and edible sweet violets*

WARM JAMAICAN GINGER PUDDING (V)
*Laced with dark treacle, aside bruleed pineapple, rum and
raisin ice cream and tuiles dentelles*

COFFEE AND PETIT FOURS

FINISH YOUR EVENING WITH A FARMHOUSE CHEESE BOARD (V) - £4.95PP

£46.95PP

Price per person excludes any additional supplements - Please advise your waiter of any dietary requirements or sensitivities

If you have allergies or wish to know which menu items contain allergens, please ask a member of our team - Regrettably we cannot guarantee any items on our menu are free from nut traces

V = Suitable for Vegetarians

A service charge of 10% for parties of 10 or more will be added

BRIDGE STREET NORTHAMPTON NN1 1PD TEL: 01604 603800

www.thechurchrestaurant.com