

## Sharing For The Table

Truffle Arancini & Pesto (V)  
Cauliflower & Hazelnut Veloute (V)  
Poached Maldon Oyster  
& Champagne Sauce



The Three Mariners  
*at Oare*

## NYE 2023 MENU

### Starter

Miso Glazed Baby Aubergine  
*Spiced Quinoa & Samphire (V)*

King Prawns, Avocado Puree  
*Charred Baby Gem & Bloody Mary Dressing*

Chicken & Ham Terrine  
*Caesar Salad & Crispy Egg*

### Main

Roasted Hispi Cabbage  
*Cauliflower Puree, Maple Carrots & Hazelnut Dressing (V)*

Pan Seared Sea Bass  
*Butterbean Puree, Buttered Spinach & Red Pepper Ragout*

Lamb en Crouete  
*Dauphinoise Potato, Buttered Fine Beans & Lamb Jus*

Cote de Beouf  
*Confit Tomatoes & Garlic, Triple Cooked Chips & Sauces (For 2)*

### Dessert

Vanilla Creme Brulee  
*Cinnamon Sugar & Pistachio Biscotti (V)*

Apple Crumble  
*Blackberry Gel, Vanilla Panna Cotta & Praline Ice Cream (V)*

Chocolate & Hazelnut Tart  
*Caramel Mousse & Chantilly Cream (V)*

*<Cheeseboard for the table>*

5 Courses £75

*Available on 31<sup>st</sup> December 2023 by reservation only.  
Don't be shy if you have any allergies let us know!*