



MONKEY ISLAND ESTATE
BRAY-ON-THAMES

New Years Eve Menu

£180 Per person

Price includes:

Pre – Dinner Champagne & A Canapé Reception at 8:00pm

Live Entertainment

New Year's Toast with Champagne at Midnight

A 5 Course Tasting Menu Presented by Monkey Island Estate's Head Chef Matthew Price.

For The Table

Montgomery Cheddar & Truffle Gougeres

Heirloom Beetroots

Ewe's Milk Panna Cotta | Walnuts | Sour Beetroot Granita

Seared Diver Caught Scallop

Chicken wing | Bacon Popcorn | Toasted Yeast

Aged Beef Fillet

Potato Terrine | Celeriac | Hen of the Woods

Exotic Fruit

Passion Fruit | Mango | Lime | Coriander

Dark Chocolate and Cep Cremosa

Cocoa Nib Tuile | Salt Caramel

A Selection of Sweet & Savoury Petit Fours

All menu prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill. If you require further information on ingredients which may cause allergic reactions, or if you may have any intolerances, please speak to a member of the restaurant team before you order your meal so that we can minimise the risk of cross contamination during the preparation and service of your food.