NEW YEAR'S EVE AT FARMER, BUTCHER, CHEF

FIVE COURSE DINNER MENU

Pork Belly

GROGGER BBQ, DATE, PUMPKIN, PUFFED SKIN

Scallop and Tartare
MUSHROOM, CEP PUREE, CHAMPAGNE

Halibut Estate Lamb Rump
LAMB DRIPPING POTATO, JERUSALEM ARTICHOKE, KALE

Chocolate Fondant
BLACKBERRY, HONEYCOMB

Goodwood Cheese Board QUINCE JELLY, CRACKERS, GRAPES, GROGGER ALE CHUTNEY

DINNER MENU