



New Years Eve at THE PIG-at Combe 2024

Sample Menu

Hock Eggs & Colmans Dressing or “o Mile” Mushroom Tartlette

Starters

Hand Dived Scallop
Nduja Butter & Garden Chard
Combe Salt Brisket
Honey & Mustard Dressing & Pickled Gherkins
Lemon Ricotta Raviolo
“o Mile” Mushrooms & Crispy Tarragon
Jerusalem Artichoke Soup
Wiltshire Back Truffle
Mackerel Tartare
Dill Crème Fraiche & Preserved Gooseberries

Mains

Treacle Cured Venison Loin
Braised Red Cabbage & Smoked Mash
Pork Tenderloin
Butterbeans, Smoked Bacon, & Parsnip Puree
Squid Ink Cavatelli
White Crab, Pickled Celery
Monkfish
Celeriac Puree & Crispy Mushrooms
Ricotta Gnocchi
Crown Prince Squash, Devon Blue, Sage & Walnut Pesto



pudding

Chocolarder Mousse

Drunken Cherries & Shot of Combe Kirsch

Clementine and Ginger Puff

Crystallised Stem Ginger

Baked Gittisham Honey Cheesecake

Winter Berry Compote

Preserved Elderberry Jelly

Noughty Sorbet & Elderflower Syrup

Local Cheese Board

Quince Jelly, Homemade Crackers

