

Judges New Year's Eve Restaurant Dinner Tasting Menu

"Bubbly" and Canapés

Amuse Bouche

Barbeque Langoustine

lardo, swede

pickled, fermented seaweed, swede broth

Foie Gras Kohl Rabi

mushroom puree, guacamole, pickled mushroom nage

White Crab

apple, dill, herring roe, cucumber

Venison and Chocolate

red cabbage puree, chocolate sponge, juniper jus, blackberry, cavolo nero

Halibut

butternut squash, baby leek, chicken

Blue Cheese Cheesecake

mango, lemon, passionfruit

64% Chocolate Crèmeux

orange, tarragon, hazlenut

Coffee and Mince Pies

New Year's Eve Dinner £85.00 per person

(including Bubbly and Canapés on arrival, Table Magician, Music)

All prices are inclusive of VAT

Major allergens intentionally used as ingredients are:

*celery, cereals containing gluten, crustaceans, eggs, fish, lupin, milk, molluscs, mustard, nuts, peanuts, sesame seeds, soya, sulphur dioxide
Please make your waiter aware of any known allergies or special dietary requirements.*