



NEW YEARS EVE MENU

£30 PER PERSON

Served on Afternoon tea stand

DND COCKTAIL

CRISPY RICE, BEEF TARTARE, HORSERADISH (D,MU,G,CE)

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WILD MUSHROOM & TRUFFLE CROQUETTES (G,D,E,SD)

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GOAT CURD & CONFIT FIG TARTLET (G,D,E,SD)

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HOUSE CURED SALMON, AVOCADO CREAM (F,MU)

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CRISPY PORK BELLY STEAMED BUN (G,S,SE,SD,E,MU)

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PISTACHIO & CHOCOLATE OPERA CAKE (E,D,G,S,NU)

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RUM BABA, VANILLA CHANTILLY (E,D,G)

Allergy key - Crustaceans (C) Celery (Ce) Dairy (D) Eggs (E) Fish (F) Peanuts (P) Gluten (G) Lupin (L) Nuts (N)
Molluscs (Mo) Mustard (Mu) Soya (S) Sulphur dioxide (SD) Sesame seeds (Se)

In case of Allergy, please ask a waiter for more information

A discretionary 12.5% service charge will be added to your bill | All proceeds from the service charge go to our team. Prices are inclusive of VAT