



NEW YEARS EVE

TASTING MENU 2021

CHAMPAGNE AND AMUSE BOUCHE

Pumpkin and Parmesan Tartlets / Pate a l'Orange / Fizzy Melon Pani Puri



PRE-ENTREE

Jerusalem Artichoke Foam, Chestnut Crumb, Artichoke Crisp and Herb Oil



CHOICE OF - ENTREE

1. Pan Seared Scallops, Noilly Prat Sauce, Chorizo Crumb

2. Ranch Kachori, Chickpea Salsa, Tamarind Sauce



PALATE CLEANSER

Taittinger Rose Sorbet, Strawberry Tuille



CHOICE OF - LE PLAT

1. Barbary Duck Breast, Confit Leg Pithivier, Chantenay Carrots, Dauphinoise,

Kumquat Sauce

2. Turbot, Crushed Cumin Jersey Royals, Champagne, Capers, Moilee Sauce

3. Wild Mushroom, Butternut Squash, Spinach Wellington, Vegan cheese, Chettinad Sauce VE VE



PRE - DESSERT

Chocolate Delice, Hazelnut Tuille, Salted Caramel Ice Cream



DESSERT

Amaretto Poached Pear VE



Cheeseboard (+£10 supplement)

£80 per person
31st December 2021

Tables available between 7pm-10pm