

MUSE
—BRASSERIE—

NEW YEAR EVE 2 0 2 3

TASTING MENU

Amuse Bouche



Celeriac hazelnut and truffle soup (N) (VE)

Crispy pork belly, roast fennel puree, apple and fennel salad

Heritage beetroot and goat cheese tart (D) (G)



Kale and tapioca tikki, mint and pea chaat, sweet and tangy ketchup (VE)

Duck liver mousse with cranberry and port jelly, brioche toast (D) (G)

Scallop gratin, salsify and samphire, noily prat vermouth (D) (G)



Raspberry and pink champagne sorbet (VE)



Halibut, saffron turned potato and elderflower hollandaise (D)

Wild mushroom consommé, gnocchi and pickled (VE) (G)

Duo of beef, aged fillet and braised shin, confit potato, café de Paris butter (D)



Chocolate marquise, pistachio ice cream (D)

Pear tarte tatin, vegan vanilla (G) (VE)

£70/pp

Pre-order required.

Choose from each course