

14 HILLS

## **New Years Eve**

**Five course tasting menu £90**

Available from 17:30 to 19:00

Wine Pairing £65

### **Amuse-Bouche**

NV Lanson Pere & Fils Brut, Champagne, France

-

**Lobster, langoustine bisque, kohlrabi, blood orange**

Chablis, Domaine De la Motte, Burgundy, France 2022

-

**Fillet of beef Rossini, wild mushroom, Périgordine sauce**

Châteauneuf-du-Pape, Domaine Chante-Cigale, S.Rhone, France 2021

### **Pre-dessert**

**Valrhona chocolate marquise, yuzu, honeycomb, sesame**

Pinot Gris Botrytis, Greywacke, Marlborough, New Zealand 2018

If you have any food allergies or intolerances, please speak to your waiter before ordering.

Please be aware that traces of allergens used in our kitchen may be present.

(VG) – suitable for vegan requirements / (V) – suitable for vegetarian requirements.

Adults need around 2000 kcal a day.

13.5% discretionary service charge will be added to your bill.



*Feast your eyes*



*Life's a picnic*