



New Year's Eve menu
Six courses £140
with a glass of Taittinger Brut 2013

AMUSE BOUCHE

chicken & duck liver profiterole | cured salmon grissini | tapioca mushroom marshmallow VG

14 HILLS PIE

duck liver & breast, pork, cherry, winter black truffle, pastry crust

or

ARTICHOKE VG

Jerusalem artichoke velouté, pickled girolles, chives, extra virgin olive oil

DUO OF BEEF

roast fillet, braised feather blade, confit shallot, carrot purée, red wine jus

or

DOVER SOLE

lobster mousse, saffron braised leeks, fine herbs, sauce Américaine

or

TRUFFLE VG

Arborio rice, parmesan, mascarpone, Umbrian winter white truffle

Pommes frites 5 | Pommes mousseline 5 | Green beans 5 | Mushrooms 6 | Brussel sprouts 5

CHEESE

Baron Bigod, winter black truffle, seeded crackers

or

COLONEL VG

lemon sorbet & Vodka

BAKED ALASKA

side table flambé, hazelnut, spiced mandarin, meringue

or

PEAR VG

mulled wine, cranberry, croquant, pear sorbet

CAFÉ GOURMAND

mince pies, orange & chocolate truffle, gingerbread macaroons

VG Vegan

If you have any allergies or food intolerances please do advise your waiter.
20% VAT included. A 12.5% discretionary service charge will be added to your bill.