

Kitchen W8

New Year's Eve Dinner 2019

NV Billecart Salmon Brut £14.00

NV Billecart Salmon Brut Rosé £19.00

Roast Delica Squash, Winter Leaves, Sprouting Broccoli and Chilli Gremolata
Grilled Cornish Mackerel, Smoked Eel, Golden Beetroots, Sweet Mustard and Leek
Ballotine of Cornish Red Chicken, Truffle Cream and Crispy Chicken Oysters
Caramelised Orkney Scallop, Dorset Crab Emulsion, Lemon and Sea Herbs
Hand Rolled Linguine, Black Winter Truffle and Aged Parmesan

Roast Cornish Cod, Glazed Pumpkin, Sprouting Broccoli and Pickled Walnut
Breast of Cornish Red Chicken, Roast Shallot, Wild Mushrooms and Garlic Buttermilk
Black Truffle and Parmesan Gnocchi, Caramelised Leeks, Cauliflower and Chanterelles
Steamed Line Caught Sea Bass, Scorched Savoy, Smoked Bacon and Jerusalem Artichoke
60 Day Aged Black Angus Beef Rump, Creamed Potato, Salsify, Chard and Red Wine

Chocolate Tart, Hazelnut Cream, Vanilla and Buttermilk Ice Cream
Salted Caramel Parfait, Roast Peanut Ice Cream, Milk Chocolate and Lime
Passion Fruit Cheesecake, Clementine Sorbet and Caramelised Muscovado
Yorkshire Rhubarb Sorbet, Blood Orange and Stem Ginger
Selection of British Cheese, Quince Jelly and Walnut Loaf

£65.00 3 Courses

Please speak to a member of staff before ordering, if you have any allergies or intolerances, and ask to see our allergen information. Our kitchen is not allergen free.

A discretionary gratuity of 12.5 % will be added to the total bill.