



New Year's Eve Vegetarian Tasting Menu

Selection of Homemade Bread
Salted & truffled butter



Set Mushroom Consommé
Pickled celeriac, roasted yeast, winter truffle



Salt Baked Celeriac Tartlet
Nashi pear, grain mustard, Tunworth cheese



White Onion & Black Winter Truffle Velouté
Hazelnut, Keen's cheddar



Wild Mushroom & Chestnut Wellington
Jerusalem artichoke, Parmesan, truffle



Champagne Sorbet
Passion fruit curd



70% Guanaja Chocolate Parfait
Clementine, cardamom

or

Brown Butter Frangipane Pear Tartlet
Candied walnut ice cream



Selection of Fine Leaf Teas, Coffee & Petits Fours



£185 per person

We are delighted to provide plant based alternatives for each course and can cater to any specific dietary requirements.

We use only free-range eggs and are committed to working with sustainable and ethical suppliers for all our produce. If you have any special dietary restrictions or allergies, please advise a member of the service team. A full list of allergens within each of our dishes can be obtained from your waiter.

Prices are all inclusive of VAT and a discretionary 12.5% service charge is applicable.