

■ NEW YEAR'S EVE MENU 2017 ■

£65 per person

Glass of Prosecco

Starter

Porcini, tarragon & truffle soup with soft poached egg **V**

Seared scallops, spiced parsnip puree, pomegranate & parsnip crisps

Slow cooked confit duck & apricot terrine, quince
preserve with sourdough crisps

Main

28 day aged ribeye steak, match stick fries, oven dried tomato,
Portobello mushroom & sauce Choron

Crispy belly of pork stuffed with black pudding, braised
red cabbage, Colcannon cake & cider jus

Potato & porcini gnocchi, tender stem broccoli, sun dried tomatoes
with Savoy cabbage in a cream & porcini sauce **V**

Lemon sole with crab & spinach, asparagus, handmade
crayfish tortellini & lobster beurre blanc

Dessert

Irish cream croquembouche with spun sugar **GF**

Glazed apple tart tatin caramel sauce & vanilla ice cream

English cheese board bread crisps & biscuits with apricot chutney

Dark chocolate tart with orange marmalade crème fraiche

Tea & Coffee

*For food allergy and intolerance information, please ask a member of staff before ordering.
An optional 12.5% service charge will be added to your bill.*

Tuttons
COVENT GARDEN