

NEW YEAR'S EVE @ TIMMY GREEN

Three course set dinner with welcome cocktail,
DJ set & party to bring in the New Year

Negroni Sbagliato

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Sea bream ceviche, tigers milk, crunchy corn, sweet potato,
coriander

Golden beetroot, roasted fennel, house labne, Aleppo chili
(V, GF)

Byron bhel puri, crispy chickpeas & black rice, avocado,
pomegranate, peanuts, sweet & spicy tamarind (Vegan)

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Chicken parmigiana, panko crusted chicken schnitzel,
prosciutto, crushed tomatoes, buratta, duck fat fries & house
salad

Tuna steak (sashimi grade), crushed avocado, salsa verde,
garden salad

Fire roasted aubergine, crispy rice, kale, miso, tahini,
coconut, Aleppo chilli (Vegan)

60 day dry aged rib eye, duck fat fries, peppercorn sauce
(+8.0)

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Sticky Date pudding, Dulce de leche, Madagascan vanilla ice
cream

Vegan chocolate cake (VG, DF)

Whole baked camembert, toasted charcoal sourdough

PRE ORDER CHAMPAGNE

1 x Bottle of Veuve Clicquot, Brut 60.0

2 x Bottles of Veuve Clicquot, Brut 100.0

V- vegetarian, VG- vegan, DF- dairy free, GF- gluten free. Full allergy list
available. A 12.5% discretionary service charge will be applied to each bill.