



New Year's Eve Vegetarian Périgord Truffle Tasting Menu

A glass of Delamotte Champagne on arrival

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Traditional Périgord Truffle & Madeira Soup

Freshly Baked Truffle Brioche

Classic Pairing: San Marzano, Talò, Verdeca 2018, Apulia, Italy

Discovery Pairing: Wine & Soul, Guru 2014, Douro, Portugal

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Roasted Young Vegetable & Truffle Tartelette

Red Onion Jam, Seasonal Wild Mushrooms, Brillat Savarin

Classic Pairing: Marqués de Murrieta, Capellania 2014, Rioja, Spain

Discovery Pairing: Littorai, The Haven Vineyard, Chenin Blanc 2016, Sonoma County, USA

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Roasted New Season Butternut Squash, Pine Nut & Sage Tortellini

Oven Roasted Salsify & Hispi Cabbage, Fragrant Autumn Vegetable Bouillon & Grated Truffle

Classic Pairing: Domaine Anne Gros & Jean-Paul Tollot, La 50/50, Côtes du Brian 2016, Languedoc Roussillon, France

Discovery Pairing: Domaine Roger Sabon, Châteauneuf-du-Pape, Reserve 2016, Rhône Valley, France

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Melted Tomme Brûlée, Figs & Pine Nuts

Périgord Truffle, Home Made Aromatic Balsamic Vinegar

Classic Pairing: Domaine des Bernardins, Muscat de Beaumes de Venise NV, Rhône Valley, France

Discovery Pairing: Château Climens, Sauternes, 1er Cru Classé 1990, Bordeaux, France

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Bittersweet Dark Valrhona Chocolate Sphère & Baby Pear "Poire Belle Hélène"

Tahiti Vanilla Ice Cream & Caramelised Hot Chocolate Sauce

Classic Pairing: Henriques & Henriques, Malvasia, 10 years NV, Madeira, Portugal

Discovery Pairing: Henriques & Henriques, Verdelho, 20 years NV, Madeira, Portugal

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Coffee & Petit Fours

Five course menu £145 per person

with classic wine pairing £50 or with discovery wine pairing £100 supplement.

Available for dinner from 6.30pm to 10.30pm.

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

20% VAT is included in all prices.

Please note some dishes may not be suitable for dietary requirements, hence please do advise our knowledgeable team.