



NEW YEAR'S EVE

three course menu | £75

c a n a p e s

Truffle & wild mushroom vol-e-vont

Mini baked potatoes with crème fraîche, chives & avruga caviar

s t a r t e r s

Roast cauliflower & truffle velouté (vg)
Roast cauliflower florets, pickled shallots, croutons

Seabass ceviche
Yuzu, corn, red onions, avocado, tortilla chips

Black lemon beef kebab
Mint chutney, shaved onion salad, pomegranate, flat bread

Burrata (v)
Burnt mandarin, pistachio, pomegranate, baby mix leaf

m a i n s

Butternut squash Pithivier (vg)
Goats cheese, kale, red onion chutney, garlic green beans, chimichurri

Roast Porchetta with sage, onion & garlic stuffing
Truffle celeriac & potato gratin, tenderstem broccoli, red wine jus

Seared fillet of Halibut
Wild mushrooms, baby spinach, fish roe & champagne velouté

32 dry aged Roast rib of beef
Truffle celeriac & potato gratin, tenderstem broccoli, red wine jus

d e s s e r t s

Complimentary petit fours

Orange blossom Basque cheesecake
Ruby chocolate sauce, pistachio

Matcha chocolate fondant
Burnt white chocolate, Salted caramel ice cream

Spiced plum & apple crumble (vg)
Vanilla ice cream, hazelnuts

Panettone with Brandy cream & a glass of champagne at midnight £10



v: vegetarian vg: vegan

Please let one of our team know if you have any allergies.
A 12.5% discretionary service charge will be added to the total bill.

H A P P Y N E W Y E A R

L O V E , T H E C A R D I N A L

