

New Year's Eve Dinner

4-Course £150

*Enjoy your New Year's Eve dinner from 5PM
and keep your table for the rest of the night*

Champagne

A glass of Joseph Perrier, Cuvee Royale, France NV

Amuse Bouche

Chestnut hummus, sherry vinegar caramel, crouton

Starters

Sesame tuna tataki, yuzu dressing, wakame

Macadamia cheese mousse, roasted pumpkin, balsamic onion, pumpkin seeds *pb*

Barbary & smoked duck terrine, cranberry, sourdough

Mains

Pan seared turbot, new potato, creamed leeks, preserved lemon

Hispi cabbage, miso tahini dressing, toasted seeds *pb*

Lamb brochette, merguez, whipped labneh, harrisa dressing

Desserts

Sticky toffee pudding, butterscotch sauce, vanilla ice cream *v*

Mango, passionfruit pavlova, coconut, whipped cream *v*

Dark chocolate torte, honeycomb, Chantilly *pb*

v vegetarian | *pb* plant based

All prices include VAT. A discretionary 12.5% service charge will be applied to your final bill.
Please let our team know if you have any allergies, and for full allergen information please ask for the manager
8 St. Martin's Pl, London WC2N 4JH