

# New Years Eve

£150 PER PERSON |

INCLUDES A GLASS OF CHAMPAGNE ON ARRIVAL

PLEASE SELECT ONE DISH PER COURSE

1 -

CHESTNUT CAPPUCCINO  
bacon cream, pecan crisp,  
sage cream (ve)

2 -

ROASTED LANGOUSTINE  
Curried pumpkin, lemon tea, cucumber snow  
  
SMOKED MUSHROOM TART  
Eryngii extract/ truffle oil (v)(ve)

3 -

MELON SORBET (v)  
lemon air

4 -

COD BALLOTINE  
Watercress, nori, beetroot tuille, mango chilli caviar

PISTACHIO CRUSTED LAMB CANON  
Rice paper, pea puree, apple mint jelly, jus

CHICKPEA AND MINT WAFFLE (v)(ve)  
Smoked aubergine caviar, black garlic puree, tapioca crisp

5 -

HONEY TRUFFLED BRIE (v)  
fig, lettuce

6 -

FELCHLIN CHOCOLATE SOUFFLÉ (v)  
hazelnut parfait

(V) SUITABLE FOR VEGETARIANS (VE) SUITABLE FOR VEGANS

FOR FOOD ALLERGIES AND INTOLERANCES, PLEASE SPEAK TO A MEMBER OF OUR TEAM ABOUT YOUR REQUIREMENTS BEFORE ORDERING. A FULL LIST OF ALL ALLERGENS CONTAINED IN EACH DISH IS AVAILABLE ON REQUEST.

ALL PRICES ARE DISPLAYED IN GREAT BRITISH POUND (£)

ST MARTINS LANE  
LONDON