

NEW YEAR'S EVE 2021

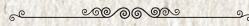
VEGETARIAN MENU

Bread & butter



Jerusalem Artichoke Panna Cotta

Purple potato crisps, black winter truffle



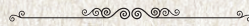
Open Raviolo of Marinated Beetroot, Whipped Rosary Goats' Cheese

Pickled walnuts, red wine reduction, walnut brittle



Wild Mushroom, Celeriac & Parsnip Pie

Creamed black cabbage, roasted cep mushroom



Baked Rum Cheesecake

Carpaccio of spiced pineapple and lime

or

70% Valrhona Dark Chocolate Marquise

Candied pistachios, boozy cherries and honeycomb