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NEW YEAR'S EVE SET MENU

£90

AMUSE-BOUCHE

LOBSTER MAC & CHEESE

parmesan crisp, sea purslane

VEAL CARPACCIO (DF)

croutons, truffle vinaigrette, rocket

HERITAGE BEETROOTS (VG, N)

trevisano, macademia emulsion

ROASTED HALIBUT FILLET (GF)

braised leeks, charlotte potato, oscietra caviar, champagne beurre blanc

BEEF ROSSINI

buttered spinach, foie gras, wild mushroom

MISO GLAZED CAULIFLOWER STEAK (VG)

cauliflower cream, quinoa, mizuna salad, shaved black truffle

CHOCOLATE & HAZELNUT MOUSSE (N)

amaretto crumble, hazelnuts

MANDARIN CRÈME BRÛLÉE (GF)

glazed blackberries

POACHED PEAR (VG, GF)

coconut rice pudding

(V) Vegetarian (VG) Vegan (GF) Gluten Free (DF) Dairy Free (N) Contains Nuts
Before you order, please inform our staff if you have a food allergy.