

HITHE # SEEK

New Year's Eve Menu

Includes four sharing platters per table, half a bottle of Taittinger Rosé Champagne per guest, a glass of Taittinger Brut Champagne at midnight per guest, plus live music (trio from 7:30pm, DJ from 12:05am) and dancing until 3 am.

£199 per person

FARM

Girolles and potato terrine
Savoy cabbage gratin
Buttered Heritage carrots
Chili & garlic chards
Enoki mushroom crisps

SEA

Langoustine
Tuna & Swordfish crudo
Steamed lobster
Seared scallop, Nashi pear purée,
Uni emulsion
Warm brioche and tarragon whipped
butter, citrus mayo, mignonette sauce

LAND

Herb crusted lamb canon, Cranberry jus
Beef Cheek Cauldron pie, chive oil,
Celeriac purée, toasted walnuts,
Pan-roast potatoes

TO FINISH

Mandarin Cheesecake, praline crust,
brownie cookie base
Panpepato & Cantucci biscuits

Muscadine Grand Marnier truffles
Nespresso Coffee

If you have a food allergy, intolerance, or coeliac disease, please speak to a member of the team about the ingredients in your food and drink before you order. However, please be aware that due to shared cooking and preparation areas, we cannot guarantee that any menu item is allergen free. Some dishes may contain small bone and shell fragments. All prices include VAT at the current standard rate. We operate a cashless environment.

A discretionary 13% service charge will be added to your final bill.

Gluten-Free (GF) | Vegetarian (V) | Vegan (VG)

HITHE # SEEK

New Year's Eve Vegan Menu

Includes four sharing platters per table, half a bottle of Taittinger Rosé Champagne per guest, a glass of Taittinger Brut Champagne at midnight per guest, plus live music (trio from 7:30pm, DJ from 12:05am) and dancing until 3 am.

£199 per person

TO START

Golden beetroot carpaccio
Compressed watermelon "tartare"
Fennel & Heritage carrots
Persimmon, soy and yuzu dressings

TO CONTINUE

Seared Enoki mushrooms, Nashi pear purée
& spiced mayonnaise
Enoki mushroom crisps
Aubergine, pepper & tomato Zaalouk

MAIN COURSES

Savoy cabbage roulade, cranberry ketchup
Ratatouille Cauldron pie, chive oil
Saffron celeriac purée, walnut toast
Honey glazed root vegetables

TO FINISH

Plant-based mandarin cheesecake, praline
crust, brownie cookie base
Panpepato

Muscadine Grand Marnier truffles
Nespresso Coffee

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