



AT CHENESTON'S

NEW YEAR'S EVE TASTING MENU



CARAMELISED ONION & 30 MONTH AGED PARMESAN BRIOCHE
Basil pesto butter

'COTTAGE PIE'
Braised short rib of Hereford beef, smoked bone marrow mashed potato

SCALLOP & CRAB RAVIOLO
Thai green velouté



CANON OF CORNISH LAMB
Black garlic, braised shoulder, anchovy crumb, fondant potato, rosemary jus

OR

ROASTED JOHN DORY
Cumin gnocchi, pickled cucumber, curried bisque, salmon roe

ROASTED PEAR & ALMOND TARTLET
Baron Bigod, blackberry



CHAMPAGNE JELLY
Passion fruit

WARM CHESTNUT MOUSSE
Quince sorbet, caramelised quince, feuilletine

SELECTION OF FINE TEAS, COFFEE, HOMEMADE PETITS FOURS



£295

If you have any special dietary restrictions or allergies, please advise a member of the service team. A full list of allergens within each of our dishes can be obtained from your waiter. Prices are all inclusive of VAT and a discretionary 15% service charge is applicable.