



AT CHENESTON'S  
VEGAN NEW YEAR'S EVE TASTING MENU

ROSEMARY & BLACK OLIVE FOCACCIA  
*Bouchard Finlayson olive oil*

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SWEDE, PARSNIP & GRAIN MUSTARD RAGÙ  
*Mashed potato*

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HAND ROLLED CAVATELLI  
*Confit tomato, vegan feta, basil*

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SALT BAKED CELERIAC  
*Lentil, beetroot, salsa verde*

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ROASTED PEAR TARTLET  
*Whipped vegan feta, blackberry*

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CHAMPAGNE JELLY  
*Passion fruit*

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PISTACHIO & CRANBERRY OPERA CAKE  
*Mandarin sorbet*

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SELECTION OF FINE TEAS, COFFEE, HOMEMADE PETITS FOURS



£225



*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.*