

NEW YEAR'S EVE



NEW YEAR'S EVE AT DOVETALE

An expertly curated wine pairing, selected by our Michelin-starred Wine Director, Tara Ozols is available for £100/pp, pre-order required.
£195/per person

Add 50g Umai caviar - £150/per tin

Add 50g whole winter black truffle for the table - £150

Add 50g whole white alba truffle for the table - £600

SNACKS FOR THE TABLE

Achill oyster, champagne & cucumber

Truffle honey & gruyere puff

Iberico ham 'sandwich'

FIRST COURSE

Cornish crab & caviar tart, finger lime & fennel pollen

or

English wagyu carpaccio, old Winchester & hot mustard

or

Roast onion broth, leek & pickled parsnip (vg)

SECOND COURSE

Aligoté & black truffle ravioli, shallot jam, hazelnut & roast potato foam

or

Grilled & raw cepts, mushroom caramel, crème fraiche & hazelnuts

or

Raw cep & chestnut salad (vg)

MAIN COURSE

'Surf & turf' roast dexter fillet, grilled Scottish langoustine,
cep caramel & sauce bordelaise

or

Roast turbot, melted leek, champagne & caviar butter, crispy kombu

or

Whole salt-baked baby celeriac, black truffle & hazelnut (vg)

DESSERT

Mont Blanc

or

Yuzu kalamansi Cremieux, buckwheat & hazelnut ice cream (vg)

