

# New Year's Eve Dinner

## 4-Course £150

*Enjoy your New Year's Eve dinner from 5PM  
and keep your table for the rest of the night*

### Champagne

A glass of Joseph Perrier, Cuvee Royale, France NV

### Amuse Bouche

Chestnut hummus, sherry vinegar caramel, crouton

### Starters

Sesame tuna tataki, yuzu dressing, wakame

Macadamia cheese mousse, roasted pumpkin, balsamic onion, pumpkin seeds *pb*

Barbary & smoked duck terrine, cranberry, sourdough

### Mains

Pan seared turbot, new potato, creamed leeks, preserved lemon

Hispi cabbage, miso tahini dressing, toasted seeds *pb*

Lamb brochette, merguez, whipped labneh, harrisa dressing

### Desserts

Sticky toffee pudding, butterscotch sauce, vanilla ice cream *v*

Mango, passionfruit pavlova, coconut, whipped cream *v*

Dark chocolate torte, honeycomb, Chantilly *pb*

*v* vegetarian | *pb* plant based

All prices include VAT. A discretionary 12.5% service charge will be applied to your final bill.  
Please let our team know if you have any allergies, and for full allergen information please ask for the manager  
8 St. Martin's Pl, London WC2N 4JH