

New Year's Eve Vegetarian



Canapes

Salad of Baby Beets

Windrush valley goat cheese, pickled quince puree

Wine A: Cottonworth Classic Cuvee, Hampshire, England

Wine B: Bellavista Franciacorta Cuvee Brut, Lombardia, Italy

Artichoke & Ricotta Ravioli

Onion veloute, green beans, pine kernels

Wine A: Delinquente Wine Co, Vermentino, Organic, Riverland, Australia 2017

Wine B: Charles Baker Stratus VQA, Vinemont Ridge, Ontario, Canada 2012

Crispy Duck Egg

Celeriac, truffle

Wine A: Beta Delta, Sudtirol, Italy 2013/15

Wine B: Alba Antiqua Malvasia Matosevic, Istria, Croatia 2008

Grilled King Oyster Mushroom

Pumpkin, potatoes, cepe puree, pickled Shimeji mushrooms

Wine A: Alpha Xinomavro Reserve Old Vines, Amyndeo, Greece 2012

Wine B: Chateau Palmer Alter Ego, Margaux, Bordeaux, France 2011

Hazelnut Praline Souffle

Dark chocolate ice cream, milk chocolate sauce

Wine A: Jurancon Chateau Jolys Cuvee Jean, South West France

Wine B: Tokaji 5 Puttonyos, Sauska, Sauska, Tokaj, Hungary 2003

£65 per person

Wine A £40 per person

Wine B £70 per person

Our food is freshly made on the premises & may contain traces of nuts;

Therefore we are unable to guarantee that any product is nut free.

For allergy advice and any special dietary requirements please ask your waiter or waitress when you order.