

New Year's Eve
Six Course Vegetarian
Tasting Menu

£109/Person

Pairing Wines £50/Person

Champagne aperitif

Butternut Squash Soup

Pumpkin cracker

Savignon Blanc; Spain; 2022

Pressed Red pepper and Artichoke Terrine,

Tomato basil gel, micro greens

Chardonnay; France; 2023

Wild Mushroom Arancini,

Tarragon cream, truffle oil

Montepulciano; Italy; 2023

Champagne Sorbet

Beetroot Gnocchi,

Sage and crisp onion cream

Bordeaux; France; 2021

Ferrero Roche Cheesecake,

Hazelnut gel, chocolate sauce

Amaretto Sour

*Complimentary Tea & Coffee served with
Pomology chocolate*

