

NEW YEARS EVE

tasting menu

BLAS SOURDOUGH

Caramelised Onion Butter, Smoked Leek, Crispy Chicken Skin

SOLVA CRAB

Roasted Cauliflower, Hazelnut Vinaigrette, Golden Raisin Purée,
Fresh Grape

TURBOT

BBQ Lobster Butter Sauce, Crème Fraîche

VENISON

Confit Celeriac, Burnt Honey and Truffle Sauce

DARK CHOCOLATE NEMESIS

Goat's Milk Caramelised Chocolate Sable, Yoghurt Sorbet, Walnut

Please advise us of any allergies or dietary requirements

NEW YEARS EVE

vegetarian tasting menu

BLAS SOURDOUGH

Caramelised Onion Butter, Smoked Leek, Crispy Leeks

ROASTED HEN OF THE WOODS

Cauliflower Hazelnut Vinaigrette, Golden Raisin Purée

HONEY ROASTED JERUSALEM ARTICHOKE

Cider Butter Sauce, Herb Emulsion, Rarebit Brioche

CELERIAC AND TRUFFLE TART

BBQ Brassica Leaves, Black Garlic Purée, Crème Fraîche

DARK CHOCOLATE NEMESIS

Goat's Milk Caramelised Chocolate Sable, Yoghurt Sorbet, Walnut

Please advise us of any allergies or dietary requirements