# 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