

the new london

NEW YEAR'S EVE

4 Courses – 49.5

Amuse - bouche

First course

Venison Carpaccio, pickled shallot, cheddar, walnut crouton, watercress

Creamed parsnip, chestnut soup, brie, cranberry bon bon

Wild mushroom, truffle polenta, confit egg yolk, pecorino crisp

Pan-seared scallops, charred apple, parsnip, pancetta foam

Main course

Herb crusted pork fillet, sticky cider cheek, celeriac, pear slaw

Spiced heritage carrots, hung yoghurt, dill, carrot crisps

Baked cod, anchovy crumb, truffle, cauliflower purée, golden raisins

Roasted goose breast, mulled braised beetroot, potato fondant, artichoke, turnip

Chateaubriand (650g) for 2 persons

Truffle fat chips, king brown, creamed potato, seasonal vegetables, red wine jus, peppercorn sauce
(Pre-order only - 35 supplement)

Dessert

Dark chocolate fondant, amaretto custard, cranberry, almond brittle

Poached pear, crème patisserie, nutmeg, bay leaf milk crisp

Panettone, cappuccino ice cream, coffee jelly, Chantilly

3 cheese selection, homemade crackers, chutney