

December 31

3 Course £75 per person

Glass of Veuve Clicquot on arrival.

Chicken Liver Parfait

with caramelized onion chutney and brioche toast

Beetroot and Gin Cured Salmon (GF)

with saffron and celeriac slaw

Tomato and Buratta Salad (V) (GF)

with orange, black olives and pine nuts

Confit Duck Leg (GF)

with braised red cabbage puy lentils and blueberry red wine sauce

Corn Fed Chicken (GF)

with root vegetable and tarragon & chives broth

Wild Mushroom Risotto (V) (GF)

with winter chestnuts and parmesan

Passionfruit Cheesecake (V)

Orange and Chocolate Tart (V)

with crème fraîche ice cream

Matcha Rice Pudding (V) (GF)

with brûlée topping

Please inform your waiter of any allergens or special dietary requirements that we should be aware of when preparing your menu request. All prices include VAT. A discretionary 12.5% service charge will be added to your bill.

(V) Vegetarian (GF) Gluten Free

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