

VEGETARIAN MENU

*New Year's Eve*

TASTING MENU & WINE FLIGHT

Canapés & Homemade Bread

**Mushroom Parfait**

*brioche, soy, radish*

Paired with:

Riesling, Kung Fu, USA  
*stone fruits, white peach*



**Smoked Tofu**

*beetroot, apple*

Paired with:

Verdejo, Loess, Spain  
*tropical fruits, balsamic*

**Crispy Potato**

*parmesan, chive*

Paired with:

Pecorino, Colline Pescaresi, Italy  
*blossom, melon*



**Comte Tortellini**

*spinach, onion velouté*

Paired with:

Chablis, Domaine Bieville, France  
*citrus, honey*

**Crispy Duck Egg**

*celeriac, wild mushroom, winter truffle*

Paired with:

Merlot, Vistamar, Chile  
*plum, toasted oak*



**Blood Orange**

*granita, cointreau, basil*

Paired with:

Sauvignon Blanc, Late Harvet, Chile  
*honey, apricot*

**Dark Chocolate Molleur**

*marmalade, whisky, prunes*

Paired with:

Cotes du Rhone,  
Reserve De L'Abbe, France  
*black fruits, sweet tannins*



**Chocolate Truffle Tasting Board**

*tea or coffee*

Paired with:

Ruby Port, Taylors, Portugal  
*plum, vanilla*

TASTING MENU

£75 per person

TASTING MENU & WINES

£125 per person

