

New Year's Eve
Vegetarian Five Course
Tasting Menu

£119/Person

Pairing Wines £50/Person

Champagne aperitif

Crisp Coated Vegetarian Haggis,
spiced turnip puree, whisky cream
Cabernet Sauvignon; South Africa; 2018

Wild Mushroom Parfait,
tarragon bread, truffle espuma
Malbec; Argentina; 2020; N.V

Champagne Sorbet

Roast Celeriac with Chestnut Butter,
garlic foam & micro salad
Chardonnay; South Africa; 2017

Black Forrest Eton Mess,
fennel pollen shortbread
Amaretto Sour

Complimentary Tea & Coffee served with
Pomology chocolate

