

NEW YEAR'S EVE CELEBRATION DINNER

Served in The London Carriage Works

A glorious goodbye to 2024 - ding dong!

There will be live music in the restaurant - let's welcome 2025 in style!

Aperitif and canapés

Gardet Brut, Champagne, nv and Chef's canapés

Amuse bouche

Roasted cauliflower espuma, puffed rice, truffle (ve, gf)

Starter

Salt-aged duck breast, whipped parfait, apple, walnut, cherry jus, brioche (gf*)

Pan roasted scallops, chicken wing, sweetcorn, raisin, walnut (gf)

Celeriac fondant, cep, sprout coleslaw, pickled yeast, leek, puffed potato (ve, gf)

Main

Lamb rump, shoulder shepherd's pie, sticky red cabbage, Anna potato (gf)

Pork fillet, pancetta, pork faggot, pressed potatoes, cider, sage, scratchings (gf)

Pan roasted cod, crab velouté, black kale, nori salt scraps (gf)

Wild mushroom cannelloni, dashi broth, roast garlic, peanuts (ve, gf)

Pudding

Celebration plate of our 2024 signature puddings (ve*, gf*)

Cheese

Three British cheeses, quince jelly, candied walnuts, apple and sultana chutney, grapes, celery, crackers (ve*, gf*)

Coffee and petits fours

£150 per person



Available 6.30pm - 10pm. The bar will be open until 1am.

(v) vegetarian. (ve) vegan. (gf) gluten free. * indicates that the dish can be adapted.