

O R R E R Y

New Year's Eve 2021

Vegan Menu

Amuse bouche

Roasted cauliflower floret, celeriac, truffle

Beetroot tartare, Agen prunes, balsamic dressing

Truffle and herb risotto

Fruit salad

Coconut panna cotta, passion fruit, Champagne jelly

Petit fours

Menu 100.00

Wine Pairing 79.00

Premium Wine Pairing 105.00

Kindly note that a £2.00 cover charge per person will apply.
A discretionary 13.5% service charge will be added to your bill. All prices include VAT
If you have any food allergies or intolerances, please speak to your waiter before ordering.
Please be aware that traces of allergens used in our kitchen may be present.
Please note seasonal ingredients are subject to change before Thursday 31st December 2020