

CLEAVER & WAKE

NEW YEAR'S EVE CHAMPAGNE DINNER MENU

FIVE COURSES £135 PP

CHAMPAGNE ON ARRIVAL

SOURDOUGH BREAD

Roast yeast butter

TEMPURA OYSTERS

Cucumber & daikon relish, Yuzu, chilli, spring onion

ANJOU PIGEON

Walnut ketchup, pear, celeriac

MALT WHISKY CURED SALMON

Kohlrabi, sea herbs, citrus

HIGHLAND VENISON

Dukkha, smoked beetroot, brassica cabbage

– or –

BUTTER POACHED HALIBUT

Razor clams, sea herbs, Champagne, N25 caviar

CHOCOLATE MISO DELICE

Honeycomb, popcorn ice cream

SELECTION OF PETIT FOURS
