# 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

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BUTTER POACHED HALIBUT

Razor clams, sea herbs, Champagne, N25 caviar

#### CHOCOLATE MISO DELICE

Honeycomb, popcorn ice cream

## SELECTION OF PETIT FOURS

Please inform us of any dietary requirements or allergies you may have. A discretionary 10% service charge is added to all our bills. All our prices include VAT charged at 20%.