

CLEAVER & WAKE

NEW YEAR'S EVE CHAMPAGNE DINNER MENU

SIX COURSES £135 PP

Veuve Clicquot Champagne on arrival

WAGYU BEEF TARTARE

Oyster emulsion, chanterelle cream, shaved black truffle

LANGOUSTINE RAVIOLI

Tom yum broth, pork belly, daikon

BALMORAL VENISON WELLINGTON

Celeriac purée, Madeira sauce

- or -

FILLET OF HALIBUT

*Broven shrimps, hazelnuts, puréed broccoli,
Champagne sauce*

TROU NORMANDE

Caramelised apple, apple sorbet, Calvados

DRUNKEN BLUE CHEESE

Warm Eccles cake, port gel

DARK CHOCOLATE & ROSEWATER DELICE

Pistachio ice cream, pistachio brittle
