

crafthouse

NEW YEAR'S EVE 2020

Cured salmon

Caviar, grapefruit, shaved fennel

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Mosaic of Goose Liver & Quail

Mulled quince, pickled heritage carrot

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Loin of North Atlantic Cod

Crushed charlotte potatoes, shellfish emulsion

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Tournedos Rossini

Fillet of Highland beef, beef fat rosti, ceps, madeira jus

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Brie de Meaux

Winter truffles

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Mont Blanc

Chestnut, brandy, caramelised pear

Tasting menu | 100 per person

Wine pairing | 60 per person

**Please note the Chef's tasting menu is designed for leisurely dining
and is to be taken by the entire table. Not available after 9pm.**

**Please inform your waiter of any allergy or dietary requirements when making your order
12.5% discretionary service charge will be added to your bill. All prices include VAT.**