



hood
streatham



New Year's Eve Celebration Dinner

(1st sitting from 6pm & 2nd sitting from 8.15pm)

Amuse Bouche & "Party Starter" Aperitif



Beetroot cured salmon, whipped goats curd, capers
and pumpernickel crisps

Charred squash and heritage carrots with toasted seeds, labneh,
garlic crisps and Riley's local honey

Buttermilk fried quail with last Spring's wild garlic aioli and Winter slaw



Baked fillet of halibut, creamed potatoes, scampi and warm tartare sauce

Fillet and shortrib of Yorkshire beef, caramelised onion soubise,
smoked carrot and sprout tops

Creamed potatoes, sauté of woodland mushrooms, a poached duck egg,
Autumn truffle and root vegetable crisps



Sticky date pudding with custard

Pretzel, toffee and white chocolate, ice cream coupe
with hot chocolate sauce

Campari spritz jelly with blood orange sorbet

English cheeses, Somerset membrillo and crackers

£50 per person

(£5 supplement to add cheese in addition to dessert)

A deposit of £10 per person will be payable for groups of 5 or more within 10 days of booking.

Children are welcome during the first sitting & we can offer a simpler menu for £25 per child.

Please ask for more information on allergens.

Dishes are subject to change. Please be aware that all game may contain shot.