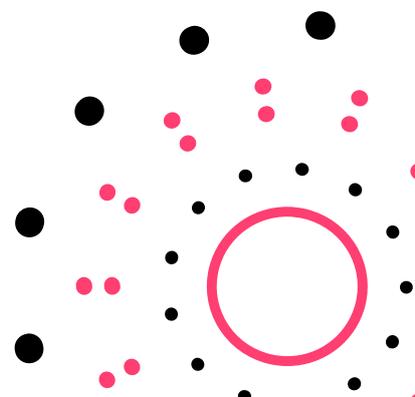
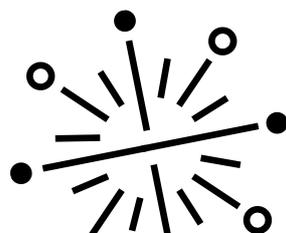
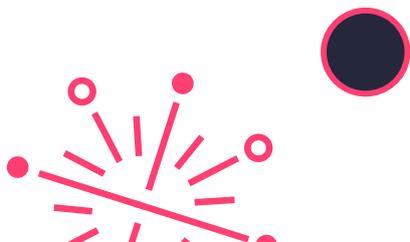
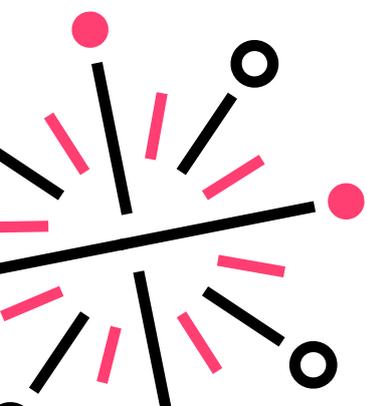


WELCOME THE NEW YEAR AT HOOD!

*Set Menu - Bubbles - Midnight
celebrations!*

We have early tables at 6pm or 7pm and a few remaining late tables at 8pm or 9.30pm. If you dine later then you are welcome to stay to celebrate midnight when we turn off the lights & turn up the music!

*Book online now via our website www.hoodrestaurants.com
or email us at info@hoodrestaurants.com.*





NYE MENU!

Amuse Bouche & "Party Starter" Aperitif

Salmon and bream ceviche, cucumber, avocado,
clementine, baby gem, crisp bread

Crispy pumpkin, cashew nut aioli, winter slaw, toasted seeds

Blackhand nduja scotch egg, winter leaves,

London honey and mustard dressing, croutons

Roast fillet of halibut, creamed potatoes,
ragout of leeks, mussels, shallots, chives, white wine and cream

Yorkshire beef wellington, smoked mash,

charred tenderstem broccoli, red wine and shallot sauce

Soy and garlic roasted king oyster mushrooms, shallot puree, pearly spelt,
curly kale, Jerusalem artichokes, toasted almond milk dressing

Dark chocolate bread and butter pudding, Jersey pouring cream

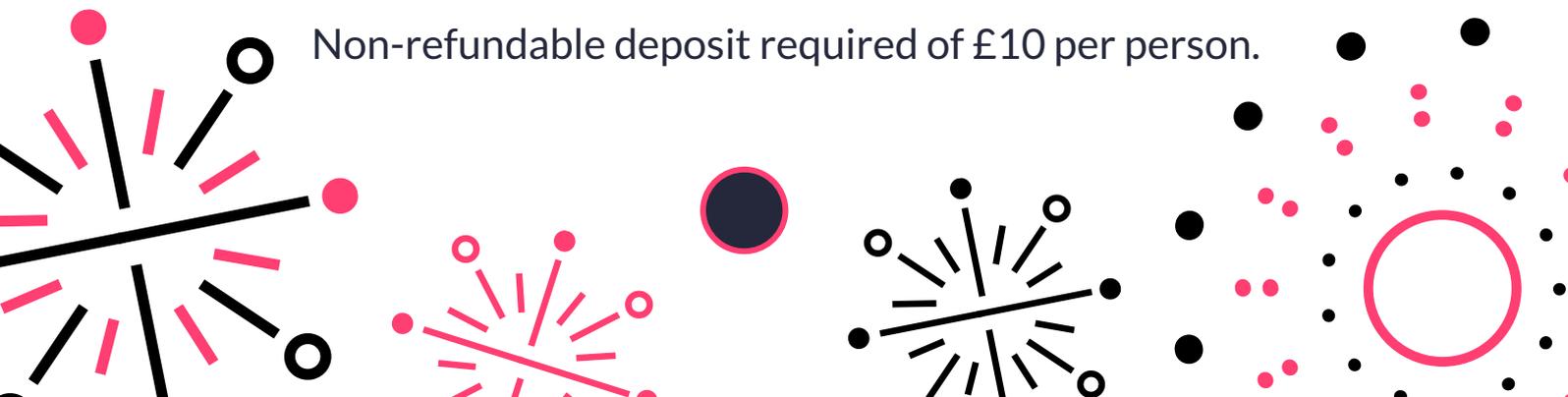
Glazed lemon tart, yoghurt ice cream

Washed rind Goddess cheese from Alex James, poached quince, biscuits.

£60 per person

(£6.50 supplement to add cheese in addition to dessert)

We can offer gluten free, dairy free or vegan alternatives when notified
at the time of booking and at least 48 hours in advance.



Non-refundable deposit required of £10 per person.