



hood

streatham



New Year's Eve Celebration Dinner

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

Celebrations at Midnight & Late Licence until 1am

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 ^{VG}

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 ^{VG}



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)

^{VG} = Vegan. * = A Vegan dessert is available for pre-order.

If you require a dairy free or gluten free meal or have any other dietary requirements please email & we can provide amended or alternatives when pre-ordered. Please advise at the time of booking & not later 48 hours in advance.

The small print:

A deposit of £10 per person is payable for all bookings within 48 hours & deducted from your bill on NYE.

Please call the restaurant during opening hours or pop in person.

Cancellations made before Friday 14th December will result in deposit being refunded less an admin fee of 10% per booking. No deposits will be refunded for any cancellations after 14th December 2018.