

THAMES FOYER
NEW YEAR'S EVE 2022

AMUSE BOUCHE

Jerusalem Artichoke Soup
Alba Truffles

STARTERS

Orkney Diver Caught Scallops
Seared Scallop Ceviche | Parsnip Crisps | Vadouvan Sauce
or

Duck Liver & Cherwell Valley Game Terrine
Sauternes Jelly | Pickled Shimeji | Port Reduction
or

English Heritage Beetroot
Evesham's Clara Cheese | Thames Honey | Roasted Macadamia Nuts

MAIN COURSE

Line Caught Dover Sole
Grilled Sprouting Broccoli | Sea Vegetables | Champagne Caviar Sauce
or

Aynohoe Park Venison Fillet
Pickled Blackberries | Celeriac & Heritage Beetroot Tart | Truffled Anna Potato
Amedei Chocolate "Mole" Sauce
or

English Root Vegetable Wellington (V/Ve)
Winter Squash Textures | Essex Smoked Quinoa | Young Shoots
Goji Berry Sauce

DESSERT

Chocolate Countdown
Guanaja Chocolate Fondant | Spiced Crème Anglaise
Corsican Clementine Sorbet
or

A Night to Celebrate
Apple Terrine "à la Tatin" | Courvoisier Meringue
Vanilla Bourbon Caramel Sauce

PETITE FOURS

SAVOY