

# NEW YEARS EVE TASTING

## CURED BREAM

caramelised cream, kombu

## DUCK LIVER

rose, blackberry

## SCALLOP

caviar, wasabi, oyster

## LEEK PARCEL

black truffle, hazelnut

## SEA BASS

sea vegetables, champagne sauce

## BEEF SIRLOIN

alliums, bone marrow

## FROZEN BLUE CHEESE

trompette mushrooms, port

## POACHED QUINCE

chestnut, honey

## WHITE CHOCOLATE

pine, vanilla

£195

including a champagne  
and canapé reception

*Menu subject to change – dietary requirements can be catered for with prior notice  
A 12.5% discretionary service charge will be added to your final bill*

ADAMS

