NEW YEAR'S EVE

JEBIRD

AMUSE BOUCHE

Ibérico Ham & Manchego cheese Croquette roasted garlic aioi

STARTERS

Strozzapretti Cacio e Pepe (V) black truffle, Pecorino cheese

Burrata cranberry jam, mixed seed granola

Spicy Salmon Tartare chilli, garlic, <u>P</u>onzu, avocado & crispy wonton

Seared Beef Fillet Tataki pickled mushrooms, crispy onions, citrus Ponzu

MAINS

Roast Pumpkin & Vegan Feta (Vg) red onion jam, toasted pine nuts & spinach pithivier

Butter Poached Halibut shredded Brussel sprouts & Oscietra caviar & chives, Beurre Blanc

> Organic Duck Breast beetroot, black berries, citrus sauce

> Dry Aged Bone in Ribeye Steak Bearnaise Sauce & roasted shallots

> > SIDES FOR THE TABLE truffle mash & winter greens

DESSERT

Winter Berry Cheesecake whipped vanilla cream cheese, mulled berry compote, ginger biscuit base

> Vanilla Crème Brulée fresh blackberries, blackberry gel & mint

Black Forest Mousse af 72% chocolate, Maraschino cherry, Kirsch Chantilly & hazelnut

> British Cheeses grapes, quince & biscuits

Salted Caramel Truffles



If you have any food allergies or intolerances, please speak to your waiter before ordering. Please be aware that traces of allergens used in our kitchen may be present. (VG) - suitable for vegan requirements / (V) - suitable for vegetarian requirements. Adults need around 2000 kcal a day. 13% discretionary service charge will be added to your bill. Prices include VAT.