

# HISPI

New Year's Eve 2018

## Cocktail

Bloody New Year

Blood Orange, Campari, Prosecco 9

## Snacks

Duck ham croquette, hazelnut (n)

Crispy kale, taramasalata

## Starter

Scallop ceviche, pickled redcurrants, nashi pear, kohlrabi

2017 Grüner Veltliner, Martin & Anna Arndorfer, Niederösterreich, Austria

## Intermediate

Vacherin Mont d'Or whipped potato, caramelised Roscoff onion, brioche, pine

2011 'Margaret' Semillon, Peter Lehmann, Barossa, Australia

## Main

Roast sirloin, crispy beef fat potato, salt baked celeriac, horseradish

2014 Y Pago, Ayles, Aragón, Spain

## Pre Dessert

Clementine syllabub, Darjeeling granita

## Dessert

Arctic roll, chestnut, chocolate, salted caramel (n)

2018 Pedro Ximenez, El Candado, Valdespino, Spain

## Sweets

Brown butter and hazelnut chocolate (n)

£75 per person

£25 per person for matching wines

Menus are subject to change depending on availability of ingredients. (n) = contains nuts  
Please inform us of any allergies and intolerances, a full list of ingredients is available upon request.