

HISPI

NEW YEAR'S EVE

£80 per person

SNACKS	Rosemary and thyme focaccia Mussel escabeche
STARTER	Hen of the woods mushroom with potato gnocchi, fresh cheese curd and pickled trompettes
FISH	Poached lobster with chilled lobster consommé, blood orange, chervil and turnip
MAIN	Butter-roasted 35-day-aged sirloin of beef, brisket and bone marrow hotpot, salsify braised in aged beef fat, nettle oil
PRE-DESSERT	Rhubarb and whey granita
DESSERT	85% dark chocolate arctic roll, clementine curd, hazelnut praline, Chantilly cream
SWEET	Solerno chocolate truffles