

HISPI

New Year's Eve

31st December 2024

£85 PER PERSON
OPTIONAL WINE FLIGHT £35

BREAD

Caramelised onion & sage focaccia

STARTER

Honey-baked goats' cheese crottin
beetroot, roasted brussels sprout dressing, sticky walnuts

FISH

Pastrami-style salmon
celery, apple, friséé endive, horseradish

MAIN COURSE

Butter-roasted fillet of beef
truffled potato terrine, red cabbage ketchup, cavolo nero,
red wine sauce

PRE-DESSERT

Lemon sorbet
ice-cold vodka

DESSERT

Mont Blanc choux bun
chestnut purée, vanilla ice cream, red currants

SWEET

80% Belgian dark chocolate truffle

All ingredients subject to availability. We cook with all allergens in our kitchen. If you have an allergy or any dietary requirement; please speak with a member of the team who will be happy to assist.

A discretionary 10% service charge will be added to your bill.