

New Year's Eve 2019

95.00 per person

50.00 supplement to include our recommended wine pairing

SPARKLING APERITIF 12.50

MIMOSA MULE

fresh orange, ginger, lime & orange bitters, topped with crushed ice

MULLED WINE BELLINI

mulled wine reduction, topped with champagne.

APERITIF 11.50

SLOE DAIQUIRI

spiced rum, sloe gin, lime

WINTER CUP

sipsmith's london cup liqueur, gin, spiced mulled syrup, dry cider

DIGESTIF 8.95

COBNUT ANDALUSIAN

pedro ximenez & cognac laced with frangelico

PEAR 'TODDY'

eau de vie, honey, lemon & cinnamon

♥ dishes that are lower in cholesterol, salt & fats | **GF** dishes which are gluten free

✓ denotes dishes which are suitable for vegetarians

Food Allergies and intolerances – please speak to one of our front of house team when ordering.

A discretionary service charge of 12.5% will be added to your bill.

All indicated prices are inclusive of 20% VAT

Happy New Year from all at Thackeray's Restaurant

CRISP HAM HOCK

Sweetcorn, Chilli and Spring Onion

ORKNEY SCALLOPS

Salt Baked Beetroot, Gingerbread, Pomegranate

RABBIT AND HAZELNUT PRESSING

Praline, Mozzarella, Kale, Chicory

CELARIAC AND BARKHAM BLUE SOUP

Turnip, Beurre Noisette

VENISON SADDLE

Potato and Pancetta Terrine, Venison Faggot, Black Cabbage

50 DAY AGED SIRLOIN OF BEEF

Dauphinoise Pommes Nouvelle, Horseradish, Globe Artichokes

HALIBUT

Saffron Linguine, Caviar, Sand Carrots, Lobster and Cumin Cream

CHEESES

(optional £6 Supplement per person)

LEMON CURD

Meringue, Zest, Sorbet

DARK CHOCOLATE

Pineapple, Coconut, Rum

WINTER BERRY SOUFFLE

Liquorice, Almond Sponge

ALMOND AND TONKA BEAN TART

Poached Pear, Port, Liquorice

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