

— THE —
EMPORIUM

NEW YEAR'S EVE

3 COURSES £47.50

PRESSING OF CHICKEN

Ham and fine herbs, spiced pear relish, toasted brioche

GRILLED PEACHES (v)

Mint, rocket leaf and torn burrata and shredded fennel, olive oil vinaigrette

VADOUVAN SPICED BLACK COD FILLET

Grilled baby peppers, roasted Squash, toasted onion seed dressing

SLOW BRAISED FEATHER BLADE OF BEEF

Truffled pommes puree, baby carrots and kale, reduced braising liquor

GRILLED FILLET OF SEA BASS

Smoked bacon and gruyere stuffed baby jackets,
charred king oyster mushroom, shellfish sauce

LINGUINI WITH AVOCADO, TOMATO & LIME (v)

Dressed mizuna salad, olive oil and parmesan

LEMON POSSET (v)

Raspberries and whisky soaked oatcake

DARK CHOCOLATE TART

Salted caramel ice-cream

BRITISH & CONTINENTAL CHEESE BOARD

Celery, crackers, grapes and house chutney

Please inform a member of staff if anyone in your party has a food allergy or intolerance before ordering.
We can then advise you about our ingredients. Please note that as allergenic ingredients, including nuts are present in our kitchen,
we are not able to guarantee that any dish can be made 100% allergen free. Fish dishes may contain bones.