



BRASSERIE OF LIGHT

NEW YEAR'S EVE MENU

Three courses - 90.00

A Glass of champagne on Arrival
Wild Mushroom and Truffle Rice Balls V

Imperial Caviar 30g 85.00
Blinis, Quail Eggs, Lemon, Sour Cream

STARTERS

Tarragon Smoked Burrata
Smoked Clementines, Orange, Glazed Pecans,
Red Currant, Tarragon

Oak Smoked Salmon
with Rye Bread

Sesame Fried buttermilk Chicken
Coriander, Green Tea and Chia Seed, Jalapeño Dip

Rainbow Beetroot Salad
Rainbow Beetroots, Beetroot Hummus,
Vegan Cheese, Walnuts, Olive Focaccia

MAINS

Roast Half Chicken
Wild Mushroom, Truffle Mash,
Broccoli, Red Wine Sauce

Sirloin Steak 8oz/227g
21 day Himalayan Salt Wall dry-aged

Miso Black Cod
Pickled Fennel and Miso Sauce

Pumpkin Tortelloni
Artichoke Puree. Pine Nuts, Rocket
and Herb Dressing

SIDES

(CHOOSE ONE OF THE FOLLOWING SIDES)

Green Herb Salad
with Avocado v

Sprouting Broccoli with
Lemon and Olive Oil vg

Fries vg

Sweet Potato Fries
with Fresh Chilli vg

Truffled
Mashed Potato v

DESSERT

Orbit
Vanilla, Salted Caramel, Mango,
Strawberry, Chocolate, Blood Orange,
Lemon or Yoghurt with Shortbread

Ice Creams and Sorbets
Vanilla, Salted Caramel, Mango,
Strawberry, Chocolate, Blood
Orange, Lemon or Yoghurt

Coconut and Rum
Panna Cotta
Raspberries, Basil and Gold Flake

Additional Cheese Course 12.95

Cornish Yarg, Stilton, Saint-Nectaire, Melusine Goat's Cheese and Camembert Le Fin
with Apple and Apricot Chutney and Wholegrain Crackers

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request and allergen charts can be found at the waiters stations or your waiter can bring you a copy. A discretionary optional service charge of 13.5% will be added to your bill.