

The Old Vol

NEW YEARS EVE

MAIN MENU

TO START

Gin & Pine Cured Salmon
Pickled Beet, Tiger Milk, Cucumber, Crispy Salmon Skin

TO FOLLOW

Venison Loin
Roast Celeriac, Chestnut Cabbage, Juniper Jus

FIRST COURSE

Butter Poached Halibut
Sherry Glazed Salsify, Champagne Sauce

PRE DESSERT

Yuzu Parfait

DESSERT

Chocolate Crèmeux
Honeycomb, Chocolate Shard, Whisky Ice Cream

PETIT FOUR

VEGETERIAN MENU

TO START

Gin Cured Radish
Pickled Beet, Tiger Milk, Cucumber

TO FOLLOW

Roast King Oyster Mushroom
Roast Celeriac, Chestnut Cabbage, Taragon

FIRST COURSE

Spinach and Ricotta Angnolottioi
Truffle Mushroom, Toasted Pinenuts, Burnt Rosemary Lemon

PRE DESSERT

Yuzu Parfait

DESSERT

Chocolate Crèmeux
Honeycomb, Chocolate Shard, Whisky Ice Cream

PETIT FOUR

