

ROVI

**NEW YEAR'S EVE
FIVE COURSE MENU
£105 PER PERSON**

CHAMPAGNE & AMUSE-BOUCHE

Champagne NV, Carter Noir, Champagne Jean-Paul Deville

Cascabel butter beans

Filo cigars

CHOOSE THREE DISHES AND A DESSERT

VEGETABLE

Burrata, muscat grapes, candied fennel, tarragon, smoked bay cured egg yolk

Grilled cabbage, sunflower seed tahini, bergamot, smoked honey

Purple sprouting broccoli, peanut & lime miso, black rice furikake

Jerusalem mixed grill, mushroom, Baharat onions, pickles, pita, tahini

Celeriac shawarma, bkeila, fermented tomato

FISH

Lobster crumpet, pickle kumquats dipping sauce

Black garlic hake, grilled leeks, cocco bianco, pickled kohlrabi, ginger oil

Salted cod, chickpeas & confit garlic, fenugreek onions, Jerusalem artichoke

MEAT

Hogget ribs, pomegranate and cumin glaze, pickled chilli, pistachio

Spatchcock partridge, ras el hanout honey, quince & radicchio tabouleh

Beef & urfa onions kebabs, cranberries, yufka flatbread, courgette harissa, burnt butter labneh

DESSERT

Pumpkin fritters, coconut ice cream, mandarin

Preserved lemon pavlova, lemon curd, macarponne cream, cajeta

Islands chocolate & black cardamom ice cream, peanut brittle, guinness syrup

Brogdale farm apple & sherry pie, walnut crumble

