

NEW YEAR'S EVE



# NEW YEAR'S EVE AT DOVETALE

£195/per person

Add 50g Umai caviar - £150/per tin

Add 50g whole winter black truffle for the table - £150

Add 50g whole white alba truffle for the table - £600

## SNACKS FOR THE TABLE

Achill oyster, champagne & cucumber

Truffle honey & gruyere puff

Iberico ham 'sandwich'

## FIRST COURSE

Cornish crab & caviar tart, finger lime & fennel pollen

or

English wagyu carpaccio, Old Winchester & hot mustard

or

Roasted onion broth, leek & pickled parsnip (vg)

## SECOND COURSE

Aligoté & black truffle ravioli, shallot jam, hazelnut & roast potato foam

or

Grilled & raw ceps, mushroom caramel, crème fraiche & hazelnuts

or

Raw cep & chestnut salad (vg)

## MAIN COURSE

'Surf & turf' roast Dexter fillet, grilled Scottish langoustine,  
cep caramel & sauce bordelaise

or

Roast turbot, melted leeks, champagne & caviar butter with crispy kombu

or

Whole salt-baked baby celeriac, black truffle & hazelnut (vg)

## DESSERT

Mont Blanc

or

Yuzu kalamansi Cremieux, buckwheat & hazelnut ice cream (vg)

Individually portioned, no pre-order required.

Should you have any food allergies, intolerances or dietary restrictions please let our team know when placing your order.

A discretionary service charge of 15% will be added to the total bill.

All our prices are inclusive of VAT.

