RIDDLE & FINNS

*Champagne & Oyster Bar*

# NEW YEAR'S EVE

6 COURSE MENU | 130 PP

## CANAPÉS

TRUFFLE & CHEESE GOUGÈRES | RAW OYSTER, CUCUMBER & GINGER

## AMUSE BOUCHE

**DASHI CUSTARD, WARM PICKED CRAB**
WITH ROAST LANGOUSTINE, PICKLED ARTICHOKE & NASTURTIUM

## STARTER

**TURBOT FILLET**
CREAMED CABBAGE & PANCETTA,
PEPPERED VEAL JUS WITH WINTER LEAVES

OR

**WILD SEA BASS TARTARE**
OYSTER & ANCHOVY MAYO,
APPLE & PICKLED RADISH

## MIDDLE COURSE

**LOBSTER & SAMPHIRE TEMPURA**
FURIKAKE, LOBSTER CONSOMMÉ

## MAIN COURSE

**STUFFED DOVER SOLE**
WITH SCALLOP MOUSSE, CIDER
VELOUTE, BROWN SHRIMPS,
POMMES PURÉE & CAVIAR

OR

**FILLET OF BEEF**
WITH OX CHEEK RAGOUT, MUSHROOM
& SHALLOT TART, CELERIAC PURÉE,
RED WINE SAUCE

## DESSERT

**CHOCOLATE CUSTARD**
MISO CARAMEL, COCOA-NIB BISCUIT & CRÈME FRAÎCHE