TISH

GRILL · FIRE · FLAVOUR

NEW YEAR'S EVE

DRESS CODE-A TOUCH OF SPARKLE · MUSIC BY YUVAL HAVKIN

£140 PER PERSON - MAIN DINING ROOM

£120 PER PERSON - HEATED CONSERVATORY

No time limits on tables. Celebrate with us until midnight

AMUSE-BOUCHE

MUSHROOM & TRUFFLE TARTLET

STARTERS

ROASTED BONE MARROW
Crispy sourdough toast, gremolata,confit garlic, homemade pickles

SESAME-CRUSTED TUNA
Avocado purée, citrus ponzu

SEARED FOIE GRAS
Caramelised apples, toasted brioche, fig marmalade

MISO-GLAZED AUBERGINE ROLLS (vg,n)
Whipped vegan feta, toasted pine nuts, pomegranate

MAIN COURSES

CLASSIC BEEF WELLINGTON
Prime beef fillet, mushrooms, potato fondant, garlic brussels sprouts, truffle jus

PAN-ROASTED DUCK BREAST
Vanilla parsnip purée, heritage beetroot, crispy duck skin, blackberry jus

SLOW-BRAISED LAMB SHANK
Saffron potato purée, confit shallot, carrots, rosemary and pomegranate jus

ROAST HALIBUT FILLET
Braised leeks and potatoes, white wine cream sauce

DESSERTS

POACHED PEAR TART
Almond crème, vanilla ice cream

WARM CHOCOLATE FONDANT
Liquid chocolate centre, Amarena cherries, sour cherry sorbet

Tish Dairy Free Restaurant

A discretionary service charge of 15% will be applied to your bill and fairly distributed among all staff

Please inform us of any allergies or if you require detailed information regarding the ingredients used in our dishes

All wines and some of the cocktails may contain sulphites or other allergens