



TRIVET

NEW YEAR'S DAY SET MENU

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A welcome drink and snacks

Bloody Ceaser

Hot tongue bun

Confit and grilled chicken wing and heart

Scallop, sesame and Buddha's hand

Starter

Lobster in a spiced nage

or

Braised spikey artichoke

*Cauliflower mushroom, allspice and sourdough broth*

or

Crispy veal sweetbread

*Wild herb and confit kombu salad*

Main course

Sole Meunière

or

Porchetta with smoked coconut and braised shiitake mushroom

or

Braised and roasted celeriac

*Freekeh and dill*

Add truffle to any main course £10

Served with sides:

Purple sprouting broccoli with Isot pepper dressing

Spiced heritage carrots

Brussel Sprouts and smoked pancetta

Mashed potato

Dessert

Tarte Tatin

*Vanilla gelato, Granny Smith apple juice and mint granita*

Tea or coffee with petit fours

£145 per person

*Price is inclusive of VAT. A discretionary 12.5% service charge will be added to your bill*

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