



TRIVET

NEW YEAR'S EVE SET MENU

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A welcome drink and snacks

*NV Pierre Moncuit, Cuvee Pierre Moncuit-Delos, Grand Cru Blanc de Blancs Brut, Champagne*

*'Andrei taught me how to eat caviar'*

*Cured sea bass, mustard and quinoa*

*Scallop, sesame and Buddha's hand*

Dante's pici

*Pici pasta, Cornish crab and sea greens*

Winter Sweetbread

*Smoked maitake mushroom, pickled lingonberries and wild cumin*

Salt-steamed turbot

*Roots and verjus sauce with tarragon oil*

Grilled loin of venison

*Silky beetroot, king oyster mushroom and watercress*

'Hokkaido Potato'

*Baked potato Mille-feuille, saké and white chocolate mousse, butter and saké gelato*

Coffee and tea with petit fours

£225 per person

Wine pairings available

*Price is inclusive of VAT*

*A discretionary 12.5% service charge will be added to your bill*

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