



hood
streatham



New Year's Eve Celebration Dinner

(1st sitting from 6pm & 2nd sitting from 8.15pm)

Celebrations at Midnight & Late Licence until 1am

Amuse Bouche & "Party Starter" Aperitif



Salmon and bream ceviche, cucumber, avocado,
clementine, baby gem, crisp bread

Crispy pumpkin, cashew nut aioli, winter slaw, toasted seeds

Blackhand nduja scotch egg, winter leaves,
London honey and mustard dressing, croutons



Roast fillet of halibut, creamed potatoes,
ragout of leeks, mussels, shallots, chives, white wine and cream

Yorkshire beef wellington, smoked mash,
charred tenderstem broccoli, red wine and shallot sauce

Soy and garlic roasted king oyster mushrooms, shallot puree, pearled spelt,
curly kale, Jerusalem artichokes, toasted almond milk dressing



Dark chocolate bread and butter pudding, Jersey pouring cream

Glazed lemon tart, yoghurt ice cream

Washed rind Goddess cheese from Alex James, poached quince, biscuits.

£60 per person

(£6.50 supplement to add cheese in addition to dessert)

We can offer gluten free, dairy free or vegan alternatives when notified
at the time of booking and at least 48 hours in advance.

The small print:

A deposit of £10 per person is payable for all bookings within 48 hours & deducted from your bill on NYE.

Please call the restaurant during opening hours or pop in person.

Cancellations made before Friday 14th December will result in deposit being refunded less an admin fee of 10% per booking. No deposits will be refunded for any cancellations after 14th December 2018.