

OXO TOWER RESTAURANT

New Years Eve 2019

CANAPÉS

Smoked salmon scotch egg, lemon curd and chervil cream; black pig ham, quince aioli and olive grissini; deep fried native oyster, seaweed tartar and herring roe cream

Smoked hummus, roasted heritage vegetables, caraway plant yoghurt, carrot top pesto, carrot and chia crumble (ve)

Dorset crab, toasted brioche, lemongrass and honey hollandaise, honey cress

Hand dived scallops, parsnip, pickled squash, apple and red wine vinaigrette

Braised Iberico pork cheeks, open lasagne, mustard emulsion, fennel cress, Bramley apple sauce

Smoked duck breast, slow-cooked duck egg, heritage beetroot, cobnuts, Armagnac vanilla

Courgette flower, aubergine and orchard chutney en papillote, panisse chips, truffle mayonnaise and sumac (ve)

Turbot, truffle mash, shellfish emulsion, soya beans, samphire

Lobster burger, smashed avocado, spiced fries, chipotle mayonnaise

Venison wellington, buttered kale, green peppercorn sauce

Fillet of beef, braised oxtail bone marrow crust, smoked cauliflower purée, pickled girolles, charred salsify

Lemon meringue soufflé, pistachio ice cream (v)

Valrhona chocolate plate

Clementine hazelnut cake, chocolate sorbet (ve)

Pear and chestnut mousse, Plantation rum caramel

Neal's Yard cheese trolley

SIDES

Truffle fries

Creamed spinach, golden raisins

Wild rocket salad, aged balsamic, 36-month aged Parmesan

(v) suitable for vegetarians (ve) suitable for vegans. Should you have any food allergies or special dietary requirements please inform your waiter. Please note that allergens are used on our premises. All prices inclusive of V.A.T. A discretionary service charge of 12.5% will be added to your bill.

