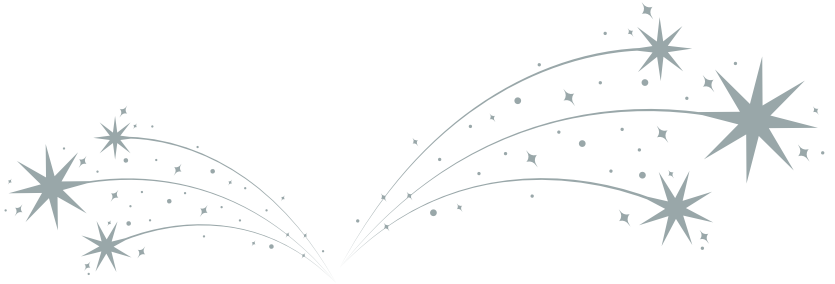


PUNCHBOWL

NEW YEAR'S EVE MENU

7 COURSE TASTING MENU £75

PAIRED WINE - 5 GLASSES £45



Celeriac and truffle veloute - toasted hazelnut



Ham hock terrine - vodka jelly, candied crabapple and toasted sourdough



Sweetcorn fritter - sriracha lime mayo



Smoked salmon scotch egg - lemon and dill aioli



Chicken taco - pickled red cabbage, Pico de Gallo and lime yoghurt



Sea bass - chorizo and white bean broth



Gin and tonic panna cotta - cucumber and mint sorbet

v-vegetarian | vg - vegan | vgo - vegan option | Please ask the team for further allergen information.

We cater for all dietary requirements, for specific dietary, allergy or nutritional information please contact the restaurant as there might be slight ingredient changes due to seasonality and availability.

A discretionary 10% service charge will be added to tables, all of which is shared equally between the team.