PUNCHBOWL

NEW YEAR'S EVE MENU

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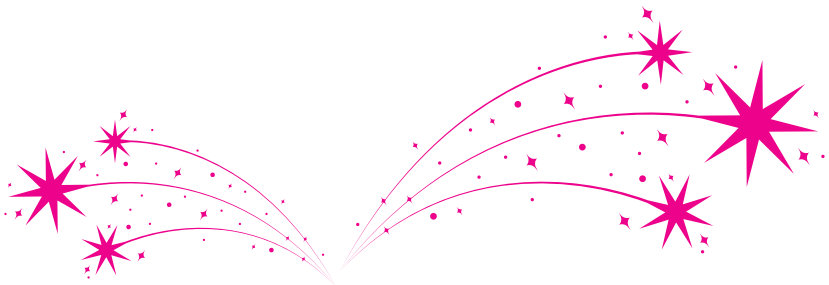
7 COURSE TASTING MENU £75

PAIRED WINE - 5 GLASSES £45



Celeriac and Truffle Veloute - Toasted hazelnuts

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Ham Hock Terrine - Vodka jelly, roasted grapes and toasted sourdough

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Sweetcorn Fritter - Sriracha lime mayo

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Smoked Salmon Scotch Egg - Lemon and dill aioli

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Chicken Taco - Pickled red cabbage, Pico de Gallo and lime yoghurt

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Sea Bass - Chorizo and white bean broth

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Gin & Tonic Panna Cotta - Cucumber and mint sorbet

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.

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