



**NEW YEAR'S EVE
£75 PER HEAD**

To begin

Jerusalem artichoke soup, confit duck and truffle

Starters

Venison tataki, chilli, capsicum and Peruvian chocolate

Hand-dived scallop, carrot and fennel caramel

Pumpkin ravioli, sage and parmesan

Mains

Miso poached white aubergine, wild rice and molasses

Fillet of beef, oxtail tortellini, wild mushroom and baby onion

Curried monkfish tail, sag aloo and coconut

Pre-dessert

Mojito

Dessert

Dark chocolate delice with marshmallow

Apple tarte tatin with cinnamon ice cream

Selection of British cheeses

After dinner

White chocolate fudge, cherry fruit pastille and chocolate truffle petit fours

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

Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present. If you have any food allergy or intolerance query, please speak to a team member who will be happy to help. A deposit of £15 per person is required at the time of the booking and is non-refundable. Pre-orders for groups of 6+ must be received at least 10 days prior to the date of your event.

www.thecrosskeyschelsea.co.uk



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