

FITZ'S

BRASSERIE

NEW YEARS EVE

Includes a glass of Champagne on arrival

CANAPÉS

Miso salmon & crème fraîche tartlet
Coronation chicken, pickled apple, yuzu gel
Walnut praline, blue cheese, pickled cucumber

FIRST COURSE

Foraged mushrooms parfait, bitter chocolate soil, madeira, red current
Venison tartlet, Tête de Moine, pickled blackberry & confit egg yolk
Lobster & scallop lasagne, lobster butter sauce

SECOND COURSE

Braised short rib, charred onion puree, girolles, winter greens, port jus
Panfried black cod, parsley puree, braised haricot bean, madeira jus
Celeriac & Jerusalem artichoke linguine, shaved truffle

PALATE CLEANSER

Clementine & prosecco sorbet

DESSERT

White chocolate mousse, pistachio cake, saffron ice cream
Tea, coffee & petit fours

Five courses | **£145 per person**

(v) = vegetarian | (ve) = vegan | (ve)** = vegan option available. Adults need around 2,000kcal a day. Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients. Please note: before placing your order please inform a member of the team if anyone in your party has a food allergy. All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill which goes directly to our team.



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