

FITZ'S

BRASSERIE

NEW YEAR'S EVE MENU

4 COURSES | £145pp - includes a welcome glass of Champagne.

STARTERS

Curried cauliflower velouté with Stilton (V)

Chicken liver parfait with toasted brioche and onion chutney

Pork, apple and pistachio terrine with celeriac remoulade

Hot smoked salmon rilette with rye bread and dill creme

MAINS

Beef tournedos Rossini with toasted brioche and red wine jus

Spiced cod with artichoke puree and salt cod brandade

Pearl barley risotto with foraged mushroom and winter truffle (V)

Panfried duck breast with apricot puree, chestnuts, Brussels sprouts, pancetta

DESSERTS

Matcha and white chocolate fondant, yuzu gel and Stracciatella ice cream (v)

Gianduja chocolate tart, orange curd and mandarin sorbet (v)

Petit four: Champagne truffle, Tonka profiterole

PETIT FOUR

Champagne truffle, Tonka profiterole

(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.