

# The New Years menu

## 11 courses

Oysters & bubbles  
Fish crudo, blood orange, fennel  
Mushroom and bone marrow toast  
Duck croquette with sweet n' sour cherry sauce  
Brussels sprouts and cinta senese lardo  
Lobster, pearl couscous, winter truffles  
Pommes anna, beefy beetroot  
Beef rib roast, parsnip puree, glace  
Cucumber & champagne granita  
Lava cake & berries  
Danish cheeses, orange marmalade

## 11 Courses vegetarian

Goat cheese & elderflower donut and bubbles  
Celeriac carpaccio, pumpkin puree, whey, puffed pumpkin seeds  
Mushroom and smoked sunchoke toast  
Potato and smoke taleggio croquette  
Brussels sprouts with pine nuts and sherry currants  
Lionsmane mushroom steak, pearl couscous, truffle  
Pommes anna, slow cooked beetroot  
Vegetarian wellington, parsnip puree, kombu gravy  
Cucumber & champagne granita  
Lava cake & berries  
Danish cheeses, orange marmalade

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We are happy to accommodate dietary restrictions but kindly ask that all restrictions are mentioned at the time of booking. We can not otherwise guarantee a full menu.

Please note that slight changes to the menu may occur due to seasonal availability.

Price 1620

